





Apell, Charles

CHARLES APELL'S

TWENTIETH
CENTURY CANDY
TEACHER

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INTRODUCTION

Having spent 17 years in some of the leading houses of the United States who are turning out at the present time tons of candy daily and are using all the latest up-to-date machines in the manufacturing of all different grades of candies, I am offering to the manufacturer and candy maker the most complete up-to-date book that was ever put on the market. All these formulas have been tried out and if the candy maker follows these formulas carefully he will be able to turn out a complete line of up-to-date goods, as I thoroughly explain everything in the cooking whether by steam, fire or vacuum work. Every manufacturer in the wholesale and retail trade should have a copy of this up-to-date book showing how candy is made on the larger scale with all the latest up-to-date machines.

The price of this book is within reach of all who are interested in the art of candy making.

CHARLES APELL,
Author of the Twentieth Century Candy Teacher.

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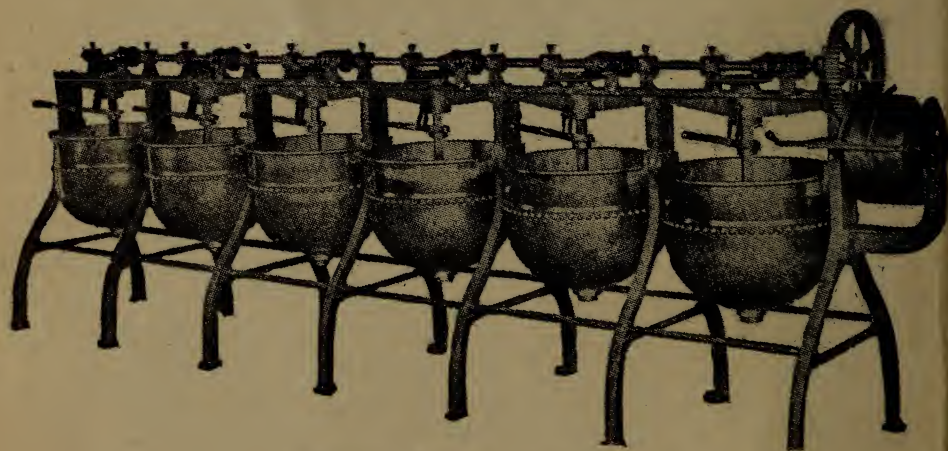
CHARLES APELL

In the making of caramels on a wholesale scale you must have stirring kettles and cook by steam, and when making caramels off skimmed milk or whole milk you have got to have a mixing tank to mix your sugar, glucose and milk, which is on the first floor or basement. Then you must have a rotary pump to pump your mixture up to your tank in your cooking room; then have a pipe system from your tank above each cooking kettle and also a suction pipe and fan to take away the steam from all your cooking kettles; and as for slab for cooling is too slow you must have iron frame trucks that hold 8 or 10 pans with end bars to hold the candy in the pans. Then have two cold air fans or blowers boxed in and when you fill a truck run them in front of your cold air blowers to cool them. Your caramel goods are ready to go to the sizing machine.

Your butter or fat and flour or starch must be added after your mixture is in the cooking kettle before you turn on the steam. There are a good many different kinds of fat for caramels and fudge and nougat work. The most satisfactory fat for caramel or fudge work I have used is C. B. butter and Nucoa butter, as you will find by experience that they don't leave a taste in your mouth when you have eaten a caramel, as I have tried everything from cottonseed oil to cremole and parasub. These fats I mention cost little more, but it always pays to use something that don't get rancid or leave an after taste when you have eaten a piece of candy; and as for nougat work, Nucoa butter you will find gives the best results. When cooking caramels made of

condensed milk you do not need the mixing tank; you can mix your batches up in your cooking kettle according to the size of your stirring kettle—100 or 500-lb. batches.

When cooking caramels never use any water unless you use half sugar and glucose. If you use more glucose than sugar do not use any water, as it always makes your batch runny and does not have the body that it would if you did not use the water, and always when using flour mix your flour thoroughly with your glucose before turning on the steam. When cooking caramels for chocolate coated never cook your caramels to a crack when tried in cold water, as when people are eating a caramel they want something they can chew, and the same with stand-up caramels—must only be cooked to a hard ball when tried in cold water.



Caramel Cooking Kettle.

4 FOR 1c WRAPPED CARAMELS

Caramels made of skimmed milk

- 460 lbs. glucose
- 170 lbs. sugar
- 1380 lbs. skimmed milk
- 100 lbs. corn flour
- 15 lbs. fat or C. B. butter

Put your glucose and sugar and skimmed milk in mixer with stirrer, then pump your batch to your tank in your cooking room, then drain your mixture from tank to your cooking kettle and add your flour and fat, then turn on steam and cook your batches to a very light crack when tried in cold water. Do not use ice water when testing a batch of caramels.

4 FOR 1c CARAMELS

Made of condensed milk

- 150 lbs. glucose
- 50 lbs. sugar
- 50 lbs. condensed milk
- 30 lbs. corn flour
- 6 lbs. of C. B. butter or fat

Run your glucose in your kettle, then add your corn flour and mix your flour with your glucose, then add your sugar and condensed milk and fat. My formula does not call for any water, as the water keeps the caramels from having a body, for if you use water your batch will look runny and be liable to stick to the wrappers. These caramels are sold on the market for 5½c and are wrapped on the machine.

CARAMEL ICED BUDS

Centers made of skimmed milk and whole milk that has not been separated or the cream taken out of the milk by machine.

600 lbs. glucose

180 lbs. sugar

1030 lbs. skimmed milk

1000 lbs. whole milk

120 lbs. corn flour

30 lbs. fat

Mix your glucose flour and milk in a mixer. Then when mixed start your rotary pump and run up to your tank above your cooking kettles and have your pipes to come down over each cooking kettle and let in about 120 lbs. to a kettle and cook, and add 2 lbs. of fat to every 100 lbs. Cook to crack. Pour out in sheet iron pans with 6 pans to a truck, and to cool run your truck in front of a cool air blower. When cool enough to handle size down with your sizing machine and cut in strips and run through bear rolls. Then they are ready to be dipped in icing. For icing recipes turn to page No. 31.

CARAMEL ICED BUDS

Made of condensed milk

100 lbs. glucose

10 lbs. flour

35 lbs. sugar

30 lbs. condensed milk

3½ lbs. fat

Cool to crack when tried in cold water. Pour out on cool water slab; when partly cool size and

cut on a ripper machine in strips and run through
rolls out on a sheet iron table; then break up
with paddle.

FILBERT CARAMEL WRAPPED

No. 1

2 for 1c—Made of whole milk
200 lbs. glucose
75 lbs. sugar
18 lbs. flour
600 lbs. whole milk
10 lbs. fat
20 lbs. ground filberts
Cook to hard ball.

No. 2

Made of condensed milk
200 lbs. glucose
75 lbs. sugar
18 lbs. flour
100 lbs. condensed milk
10 lbs. fat
20 lbs. ground filberts
Cook to hard ball.

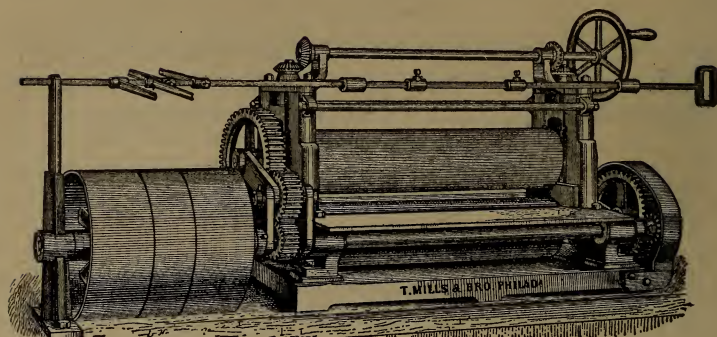
FINE BOX CARAMELS

2 for 1c—Wrappedd

Made of skimmed milk and whole milk

No. 1

200 lbs. glucose
70 lbs. sugar



Power Sizing Machine.

350 lbs. skimmed milk
 400 lbs. whole milk
 20 lbs. flour
 15 lbs. fat
 Cook to hard ball.

No. 2

Made of condensed milk

200 lbs. glucose
 70 lbs. sugar
 100 lbs. condensed milk
 15 lbs. flour
 15 lbs. fat
 Cook to hard ball.

ROLY POLY CARAMEL CHEWS

230 lbs. glucose .
 90 lbs. sugar
 70 lbs. condensed milk
 15 lbs. flour
 9 lbs. fat

Cook to crack.

Pour out on slab or in iron pans to cool; then cut in strips on the ripping machine and run through rolls. Wrapped.

CENTER CREAM CARAMEL WRAPPED

Vanilla Top and Bottom

Caramel Part—Top and Bottom

100 lbs. glucose

60 lbs. sugar

7 lbs. flour

50 lbs. condensed milk

5 lbs. fat

Cook to hard ball.

Center Part.

100 lbs. glucose

100 lbs. sugar

ICED DIPPED CARAMEL

White and Pink Icing

3 gals water

250 lbs. glucose

250 lbs. sugar

10 lbs. flour

12 lbs. fat

Cook to crack, when tried in cool water.

Always mix your flour with your glucose before turning on steam. Pour out on cool water slab and pull on pulling hook or machine.

OLD FASHIONED MOLASSES CARAMELS—WRAPPED

200 lbs. glucose
75 lbs. molasses
80 lbs. sugar
6 lbs. fat
10 lbs. flour

Cook to crack.

Pull on machine and wrap.

BANANA CREAM CARAMEL

1 gal. water
100 lbs. glucose
75 lbs. sugar
4 lbs. flour
6 lbs. fat

Cook to light crack or 255.

Pour out in pans or cool slab and pull on machine or hook. Color banana color and flavor with banana flavor, and wrapped in yellow paper.

MAPLE CARAMEL

90 lbs. glucose
70 lbs. sugar brown
20 lbs. molasses
7 lbs. flour
5 lbs. fat
1 gal. water
10 lbs. maple sugar
Cook to 258 or light crack.
5 lbs. fat
4 lbs. flour
2 gals. water

Cook to very light crack when tried in cool water.

Pour out in pans or cool slab and when cool enough to handle pull on the machine very light. Then take and size down your caramel; part one-third the thickness of your pans, which must be greased light so as not to stick to the bottom of the pan, then size down your center or pull; part one-third and put on your caramel part for the top; let stand for awhile so that they will settle together, then size and cut any size and wrap.

ONYX CARAMEL—Stand Up

Part 1

15 lbs. glucose
15 lbs. sugar
2 lbs. flour
2 lbs. fat
35 lbs. condensed milk
5 lbs. bitter chocolate
Cook to hard ball.

Part 2

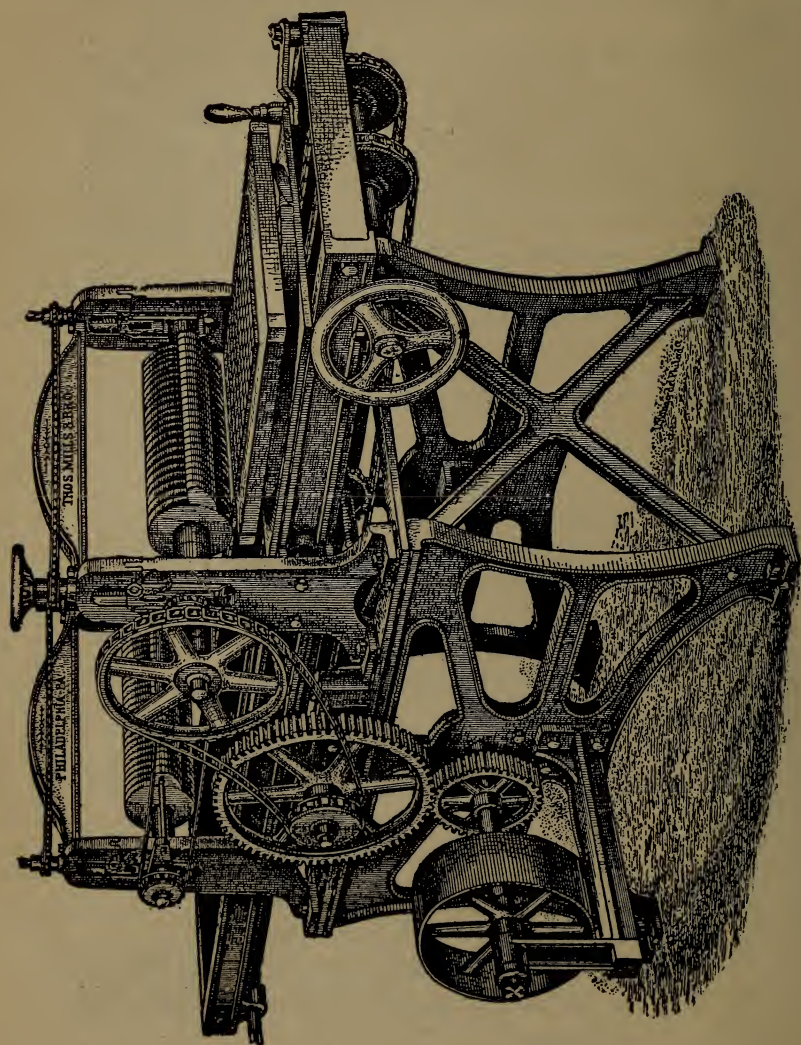
Now cook.

12 lbs. glucose	} Cook to 260
12 lbs. sugar	
1 qt. water	

Dissolve 8 oz. gelatine in $1\frac{1}{2}$ pts. water.

Beat up in nougat kettle very stiff; then add 2 lbs. C. B. butter.

When your first batch is cool cut up in caramel size and spread out on greased marble.



Automatic Caramel Cutting Machine.

MINT CHICLETS

Chocolate Dipped

50 lbs. glucose
90 lbs. sugar, A
8 gals. water

Cook to 270.

Pour out on cool slab and when cool pull on machine and flavor mint; then run through roll. When cool dip in chocolate.

BUTTER DAINTIES.

50 lbs. glucose
25 lbs. brown sugar
25 lbs. granulated sugar
3 lbs. butter
2 lbs. flour

Cook to 275.

Add 6 oz. salt, $\frac{1}{2}$ gal. oil lemon.

Pour out on slab; when cool run through rolls.

MOLASSES SCHUMP

Chocolate Coated

1 gal. water
50 lbs. glucose
30 lbs. brown sugar
15 lbs. granulated sugar
15 lbs. molasses
2 $\frac{1}{2}$ lbs. fat

Cool to 260.

Add 2 oz. of soda.

Pour out in pans or cool slab; when cool pull on machine and run through rolls.

MOLASSES CHIPS

30 lbs. glucose
40 lbs. sugar
20 lbs. molasses
1 gal. water

Cook to 270.

Add 2 oz. of soda.

Pour out in pan or on slab. When cool pull and run through chip roll.

FINE STAND UP CARAMEL

For retail trade—Vanilla

16 lbs. glucose
16 lbs. sugar
2 gals. of 20 per cent cream
30 lbs. condensed milk
3 lbs. C. B. butter
Cook to hard ball. Add 8 lbs. almonds.

SNOW DROPS FOR ICED DIPPED

105 lbs. glucose
30 lbs. flour
30 lbs. molasses
50 lbs. sugar
75 lbs. condensed milk
6 lbs. fat
Cook to crack.
When cool run through sizing machine and then the ripper and cut in strips for the rolls of the bead shape.

UNWRAPPED CARMEL

Vanilla and Chocolate

12 lbs. glucose
12 lbs. sugar
45 lbs. condensed milk
3½ lbs. fat
5 lbs. flour
Cook to hard ball.



Caramel Wrapping Machine.

MILK CARMEL WRAPPED

50 lbs. glucose
25 lbs. sugar
20 lbs. molasses
10 lbs. condensed milk

3 lbs. flour

3 lbs. fat

Cook to 258.

Pour out on cool slab and when cool pull very light on machine.

PAIL CARAMEL THE FAVORITE

Machine Wrapped—4 for 1c

190 lbs. glucose

90 lbs. sugar

60 lbs. flour

35 lbs. condensed milk

9 lbs. fat

Cook to light crack.

Pour out in pan to cool or slab. When cool cut on machine caramel size. Vanilla, strawberry, chocolate.

CHOCOLATE ALMOND CARAMELS

Unwrapped

17 lbs. glucose

16 lbs. sugar

2 gals. 20 per cent cream

30 lbs. condensed milk

3 lbs. C. B. butter

Add 5 lbs. bitter chocolate when soft ball.

Cook to hard ball.

8 lbs. of almonds

Pour these caramels on a cold slab or else they will grain.

STAND UP CARAMEL

Vanilla and Chocolate

25 lbs. glucose
25 lbs. sugar
100 lbs. condensed milk
7 lbs. flour
7 lbs. fat

Cook to hard ball.

For chocolate, add 5 lbs. bitter chocolate.

STAND UP CARAMEL

20 lbs. glucose.
20 lbs. sugar
35 lbs. condensed milk
35 lbs. evaporated cream
7 lbs. flour
7 lbs. bitter chocolate
Cook to hard ball.

NO. 2 CHOCOLATE DIPPED FOR MACHINE

50 lbs. glucose
15 lbs. sugar
8 lbs. flour
2½ lbs. C. butter
20 lbs. condensed milk
Cook to hard ball.

Always mix your flour with your glucose before turning on your steam or your stirring kettle.

NO. 2 CHOCOLATE DIPPED FOR
MACHINE—MADE OF SCRAP

Melt down 50 lbs. of scrap stick candy or chocolate scrap and strain; then add

20 lbs. glucose

10 lbs. flour

25 lbs. condensed milk

3 lbs. C. butter

Cook to hard ball.

CHOCOLATE DIPPED NO. 1
CARAMEL

For 5 lb. box goods

25 lbs. glucose

15 lbs. sugar

3 lbs. flour

35 lbs. condensed milk

2½ lbs. C. butter

Cook to ball when tried in cold water.

For fancy 1 lb. boxes, use pineapple and cherry pieces, which makes a fine eating chocolate dipped caramel.

MOLASSES KISSES

No. 1

50 lbs. glucose

25 lbs. sugar

1 gal. molasses

2 lbs. flour

2 lbs. C. butter

8 lbs. condensed milk

Cook to 258 or light crack.

Add 2 oz. vanilla.

No. 2

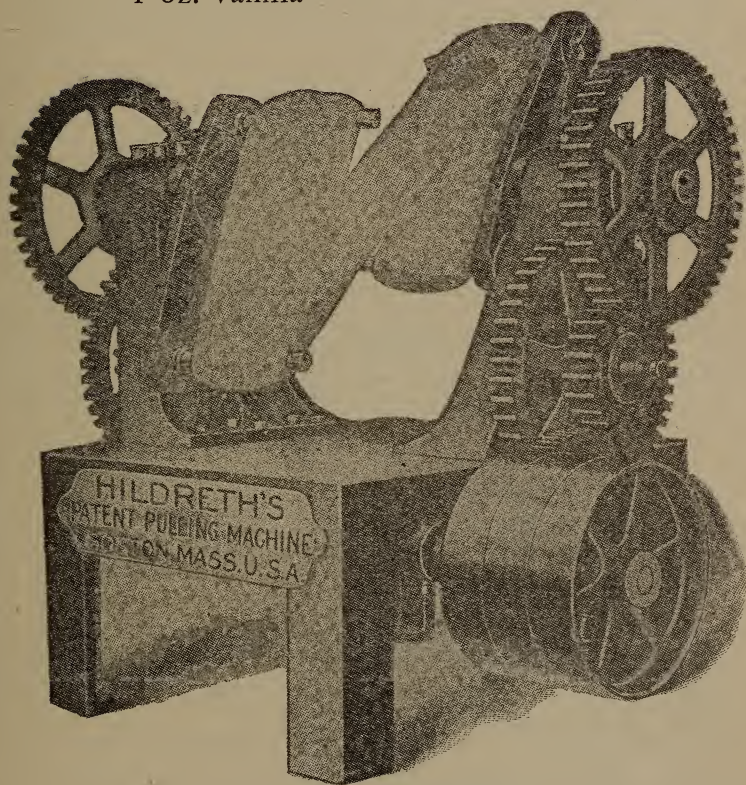
50 lbs. glucose
25 lbs. New Orleans sugar
2 gals. molasses
2 lbs. corn flour
1 ½ lbs. butter

Cook to 258 or light crack.

Add 4 oz. salt

½ oz. oil lemon

1 oz. vanilla



Pulling Machine.

WHIPPED CREAM CARAMEL

No. 1

55 lbs. glucose }
 50 lbs. sugar } 1 gal. water
 3 lbs. flour
 3 lbs. C. butter

Cook to light crack or 258; then add 2 oz. of gelatine dissolved in 1 pt. of water. Mix thoroughly, then pour out in pans or cool slab. When cool pull on machine very light.

No. 2

55 lbs. glucose }
 50 lbs. sugar } 1 gal. water
 3 lbs. flour
 3 lbs. C. butter

Cook to 270.

Then add 1 qt. condensed milk and also 2 oz. of gelatine, $\frac{1}{2}$ pt. water.

Pull on machine when cool.

BLACK WALNUT KISSES

No. 1

50 lbs. glucose
 30 lbs. sugar
 2 lbs. flour
 2 lbs. C. butter

Cook to 258.

Add 2 oz. gelatine dissolved in $\frac{1}{2}$ pt. of water. Mix before pouring out on slab. When cool pull on machine.

No. 2

50 lbs. glucose

30 lbs. sugar
2 lbs. flour
2 lbs. C. butter

Cook to 270.

Add 2 oz. gelatine dissolved in $\frac{1}{2}$ pt. water, 1 qt. of condensed milk; mix thoroughly before pouring out on slab. When cool pull on hook or machine. Take one-third of your batch and mix in 4 lbs. of black walnuts and then make a jacket of the rest of your batch and run through the kiss machine. Flavor your batch vanilla.

PULL GOODS

CARAMEL BLOCKS—WRAPPED

60 lbs. glucose
40 lbs. sugar
3 lbs. flour
3 lbs. fat or C. B. butter

Cook to crack.

Pour out in pans or cool slab; then pull on machine. Color half your batch pink so you will have white top, pink center, white bottom.

FROZEN CREAM CARAMEL

Caramel Part for Top and Bottom

20 lbs. glucose
10 lbs. sugar
10 lbs. condensed milk
1 lb. flour
1 $\frac{1}{2}$ lbs. C. B. butter

Cook to hard ball.

Center

55 lbs. glucose

45 lbs. sugar

1 lb. flour

2 lbs. C. B. butter

Cook to light crack or 256.

Pull on machine very light. Then spread out on slab and size down your caramel part for top and bottom. Cut in size 1 inch square and wrap.

STAND UP CARAMEL

With Cream Center

10 lbs. glucose

16 lbs. sugar

35 lbs. condensed milk

1 $\frac{1}{2}$ lbs. flour

2 $\frac{1}{2}$ lbs. C. B. butter

Cook to hard ball.

Add 10 lbs. cream fondant made of 100 lbs. sugar, 30 lbs. glucose. Cook to 240.

6 lbs. mazetta cream

Pour out on slab, as this will take 2 slabs for bottom.

Cream Center Part

10 lbs. glucose

17 lbs. sugar

2 lbs. C. B. butter

Cook to 254.

Add 16 lbs. cream fondant.

4 lbs. mazetta cream

Mix thoroughly, then spread out on your caramel that is on the slab.

Then cool your top the same as your bottom batch; let stand till cold, then cut in squares.

CHEWING CANDY

28 lbs. sugar
16 lbs. glucose
1 lb. C. B. butter

Cook to 270.

Then add 1 oz. of gelatine dissolved in $\frac{1}{2}$ pt. of water and 1 pt. of condensed milk. Pull very light on hook or machine. Pull out in sheets the size of your tin pans.

White, strawberry, chocolate.

FINE NUT CARAMEL

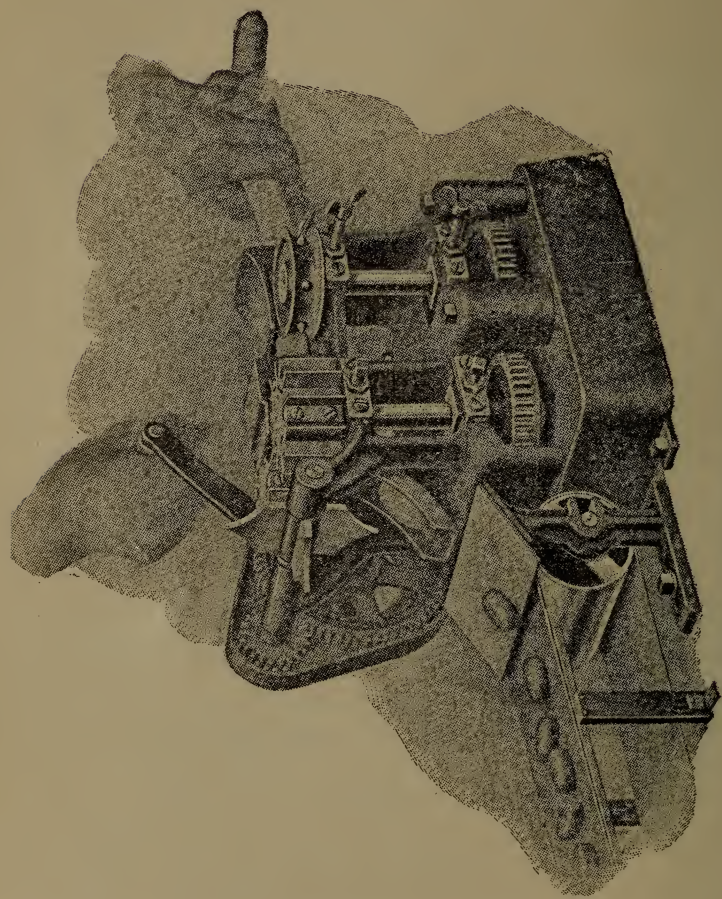
Stand Up Caramel

9 lbs. sugar
7 lbs. glucose
1 gal. 20 per cent cream
14 lbs. condensed milk
 $1\frac{1}{2}$ lbs. C. B. butter
4 lbs. almonds

Cook to hard ball.

Add your almonds just before your batch is done, for if you add them after you will start your caramel to grain.

For chocolate caramel add 4 lbs. of bitter chocolate.



Knott Adjustable Kiss Cutter,

SOCIAL WRAPPED KISSES

White and Pink Wrappers

50 lbs. glucose

30 lbs. sugar

5 lbs. molasses

1 lb. butter

10 lbs. condensed milk

Cook to light crack or 256.

Add 2 oz. vanilla

3 oz. salt

Pour out on cool slab or pans.

MOLASSES CHEWING KISSES

50 lbs. glucose

35 lbs. sugar

15 lbs. molasses

2 lbs. flour

2 lbs. C. B. butter

8 lbs. caramel paste

Cook to 258 or crack.

Add 1 oz. of gelatine in $\frac{1}{2}$ pt. of water.

Pour out in pan or cool slab, pull on machine and run through kiss machine and wrap. To keep your kisses from sticking on your table run then in powdered sugar.

CARAMEL BUTTER SCOTCH

For 25 lb. cases

50 lbs. glucose

30 lbs. sugar

25 lbs. condensed milk

7 lbs. butter

Cook to light crack.
Add 6 oz. salt
2 oz. vanilla
 $\frac{1}{2}$ oz. oil of lemon

CHOCOLATE DIPPED CARAMEL

3 for 1c

65 lbs. glucose
20 lbs. sugar, Southern
9 lbs. flour
15 lbs. condensed milk
 $2\frac{1}{2}$ lbs. C. B. butter
Cook to hard ball.
Dip on machine.

FIG CARAMEL

Chocolate Dipped or Bon Bon Dipped

30 lbs. glucose
17 lbs. sugar
20 lbs. condensed milk
 $1\frac{1}{2}$ lbs. C. B. butter
3 lbs. ground figs
Cook to soft ball.

MOLASSES KISSES

Made With Caramel Paste

50 lbs. glucose
25 lbs. sugar
5 lbs. molasses
1 lb. butter
10 lbs. caramel paste

Cook to crack.

Add 3 oz. salt

2 oz. vanilla

Pull on machine or hook.

CARAMEL PASTE

70 lbs. glucose

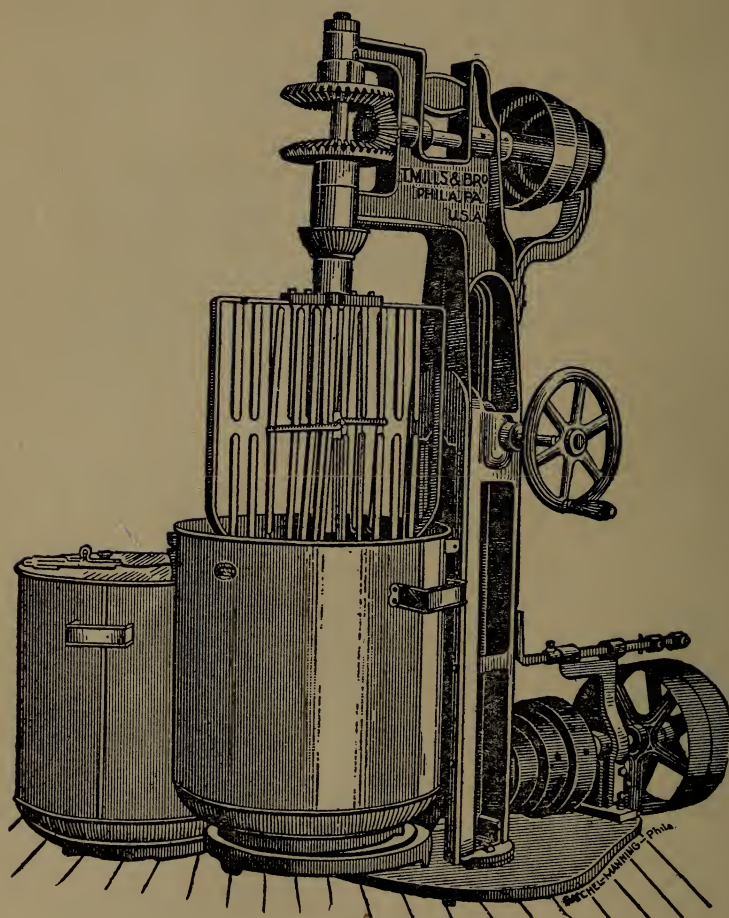
10 lbs. caramel starch

20 lbs. fat

22 lbs. condensed milk

Cook to soft ball.

Pour out in pans to cool or greased slab.



Iceing Beater.

ICING FOR DIPPING

No. 1

5 gals. of water
2 lbs. french gelatine
5 lbs. glucose
100 lbs. granulated sugar

Dissolve your gelatine in hot water; then add your glucose.

Then add your granulated sugar; then start your stirrer and mix slowly till your sugar is dissolved that you can not see any grain in your batch. Do not boil. Pour out in tin tubs; let stand till cool, then beat up in your icing breater.

No. 2

40 lbs. 4X powdered sugar
1 $\frac{1}{2}$ gals. of water
 $\frac{1}{2}$ lb. french gelatine
1 lb. powdered gum arabic

Dissolve your gelatine and your powdered gum arabic in hot water. Then pour on your 4X sugar and beat up till stiff.

No. 3

30 lbs. 4X powdered sugar
 $\frac{1}{2}$ lb. gelatine (french) dissolved in hot water
1 gal. water

Beat up in your icing beater stiff, then add 5 lbs. of fondant cream.

TRANSPARENT ICING

2 oz. of ice line powder

1 qt. of water (hot water)

Dissolve thoroughly. Then add $\frac{1}{2}$ lb. of fondant cream and 1 pt. of dissolved ice lime in bon bon kettle and add powdered sugar to stiffen your syrup; then dip by hand or fork.

MOLASSES COCOANUT SQUARES

For pails, cut in size $\frac{1}{4}$ in. thick, 1 in sq.

50 lbs. glucose

35 lbs. sugar

2 lbs. flour

2 lbs. C. B. butter

2 gals. molasses

Cook to hard ball.

Add 30 lbs. fine cocoanut

10 lbs. thread cocoanut

Pour out on greased slab with sugar; size down and cut on machine.

COCOANUT STACKS

30 lbs. glucose }

30 lbs. sugar } Cook to 243

3 oz. vanilla

Add all the thread cocoanue you can stir in; then pour out in a seive on slab; let drain; then form into stacks any size, large or small. For molasses color use 10 lbs. molasses.

ICING FOR DIPPING

6 gals. of crystal syrup

Soak $1\frac{1}{2}$ lb. french gelatine in 3 qts. water

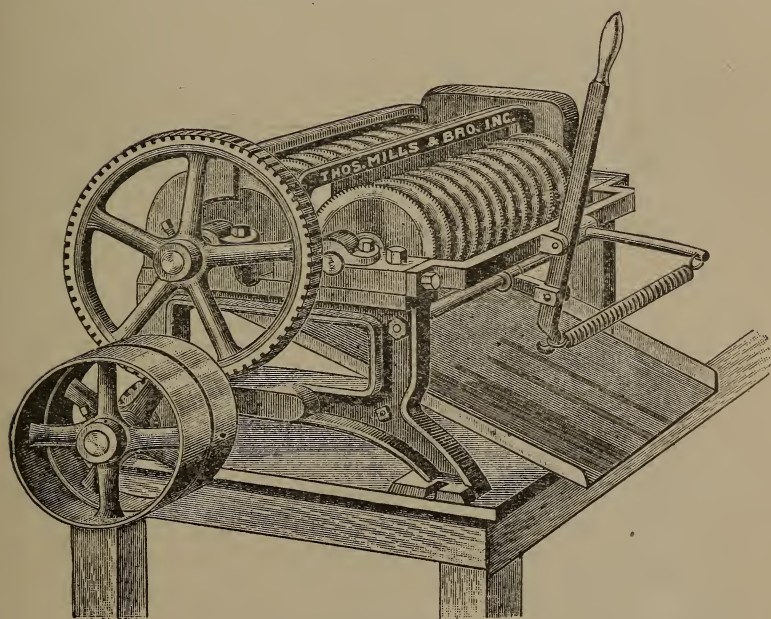
1 qt. of dissolved egg albumen, 4 oz. to

1 qt. of water

100 lbs. 4X sugar, powdered
4 lbs. glucose

Pour in your crystal syrup in mixing beater.

Then dissolve your gelatine in hot water, pour in your crystal syrup, then your egg albumen dissolved; then add your 100 lbs. of 4X powdered sugar, and then your 4 lbs. of glucose. Take 25 lbs. of your batch and beat up in a stir kettle or icing beater till stiff; then it is ready to dip with.



Cocoanut Ball Machine.

MOLASSES COCOANUT BON BON

50 lbs. glucose
 15 lbs. sugar
 2 gals. molasses
 1 lb. C. B. butter

Cook to 230.

Add 45 lbs. fine cocoanut

2 oz. vanilla

Pour out on slab and roll down; when cool cut in squares, then have girls to roll them in ball. If you have a cocoanut ball machine, pour out in a tray dusted with flour; then feed the machine.

DIP IN BON BON CREAM

Make 150 lbs. sugar

40 lbs. glucose

3 gals. molasses

Cook to 240.

Then next day put in crystal at 33 deg.

COCOA FIG SQUARES SANDED

10 lbs. ground figs
 50 lbs. glucose
 30 lbs. sugar
 2 lbs. flour
 2 lbs. C. B. butter

Cook to 245.

Add 70 lbs. of fine cocoanut.

Pour out on slab when cool; size down; cut in squares on caramel machine. Then sand in granulated sugar. Let dry till next day; then pack in pails.

COCOANUT FIG SQUARES

Dipped in Bon Bon Cream, Maple Color

12 lbs. ground figs

50 lbs. glucose

15 lbs. sugar

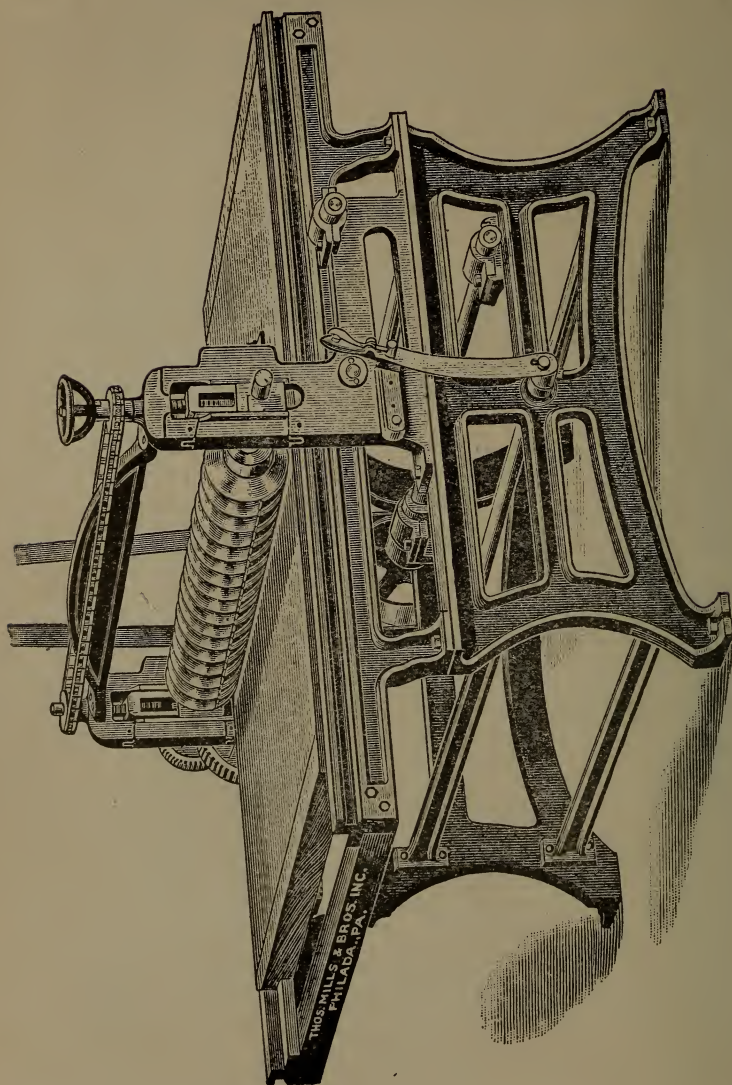
2 lbs. flour

2 lbs. C. B. butter

Cook to 230.

Add 35 lbs. fine cocoanut.

Cut on machine; then sand next day; put in crystal at 33 deg.



Movable Bed Caramel Cutter.

COCOANUT CARAMELS

Dipped in Icing

50 lbs. glucose

20 lbs. sugar

35 lbs. macaroon cocoanut

2 lbs. C. B. butter

2 lbs. flour

Cook to 248.

Vanilla flavor

Add your 35 lbs. to cocoanut.

Pour out on slab that is greased and sugared.

When cool cut in caramel size and dip in white and pink icing.

COCOANUT CHEWS

For Panning or Iced

50 lbs. glucose

25 lbs. sugar

2 lbs. fat or C. B. butter

Cook to 255.

Add 25 lbs. cocoanut dry

2 oz. of vanilla

Pour out on greased slab and when cool size down and cut in strips; then run through the bean roll. When cool break up, then ice or run up in the pans.

SANDED COCOANUT SQUARES

For pails

50 lbs. glucose

30 lbs. sugar

2 lbs. flour

2 lbs. C. B. butter

$\frac{1}{2}$ gal. water

Cook to 250.

Add 35 lbs. fine cocoanut

2 oz. vanilla

Pour out on slab when cool, size and cut in squares, and throw them in granulated sugar and let stand till next day; then pack. White pink, maple, chocolate clear.

CRYSTALLIZED COCOANUT SQUARES

5 lb. boxes or pails

50 lbs. glucose

40 lbs. sugar

2 lbs. C. B. butter

1 gal. water

Cook to 252.

Add 38 lbs. dry cocoanut

2 oz. vanilla

Pour out on cool slab and roll down. When cool, size and cut in squares. Throw granulated sugar on them as you cut in machine. Let stand in trays till next day, then crystallize in crystal at 33 deg. with lukewarm crystal. Let stand over night in crystal, then drain next morning first thing.

COCOANUT BON BON CENTERS

50 lbs. glucose

Cook to boil.

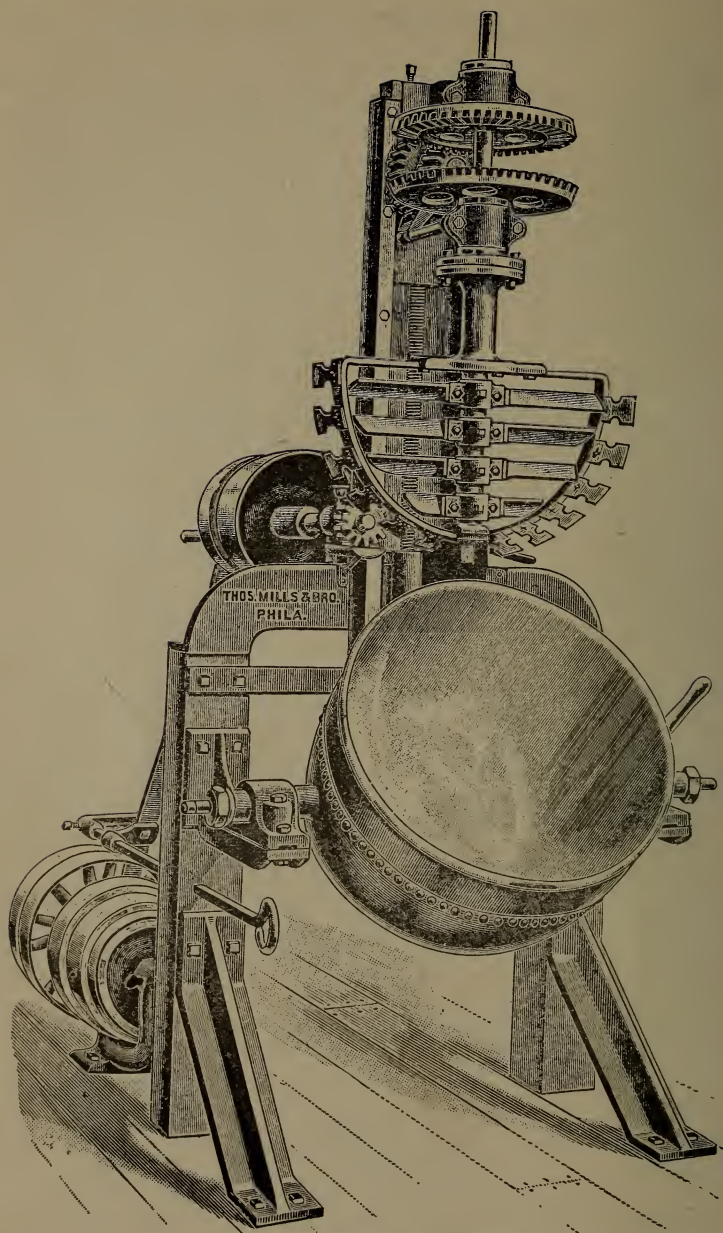
Add 40 lbs. fine cocoanut

3 oz. vanilla

Pour out in trays; then feed in the bon bon

machine, or if you have not any cocoanut ball machine, roll down on slab. When cold size down and cut in squares on caramel cutter; then have girls to roll them round. By cutting them on machine the balls will all be the same size.

Dip in bon bon cream.



Marshmellow Kettle.

MARSHMALLOW WORK

To make a success in making marshmallow work you must have clean starch and your starch must be kept in dry room when not filled up with marshmallow goods, and see that your starch is kept warm and dry, and don't take them out of the dry room till you are ready to print your boards. Never use your marshmallow starch to run your cream work in, as the starch gets full of fine siftings which will always cling to your marshmallows. Your dry room must be kept at 120 to 130 to keep your starch in good shape to turn out a fine piece of marshmallow.

All marshmallows must be left standing in starch 2 days before packed in boxes unless you want to dip them in chocolate, then take them out next day. Always dust your marshmallow drops with hot dry starch when you have run out your marshmallows, that keeps them from sticking together when they touch one another, and when taken out, such as Marshmallow 400, throw them in $\frac{2}{3}$ powdered sugar, $\frac{1}{3}$ dry starch, or when you have your Marshmallow 400 taken out don't let the brush down too far on the starch buck; then just add your powdered sugar.

For beating marshmallow an open stir kettle is the best, for you can beat a batch up lighter than you can with a closed marshmallow beater.

MARSHMALLOW 400

Made of Pearl starch in gum kettle
60 lbs. glucose }
50 lbs. sugar } Use 2 gals. water

{ 7 lbs. Pearl starch
 { Dissolve in 3 gals. of water

Cook your glucose, sugar and starch to a string, not to a sheet, when it falls from the paddle, but a very fine string.

Now add 2½ lbs. of french gelatine dissolved in 1 gal. of water, which must be hot.

Then start to beat till stiff and very light; if too stiff to cast in starch with a funnel dropper add a little warm water.

Flavor vanilla.

Have your helper sieve hot dry starch over the top, then let stand 2 days, then they are ready to pack.

Use round shape for mould.

MARSHMALLOW 400

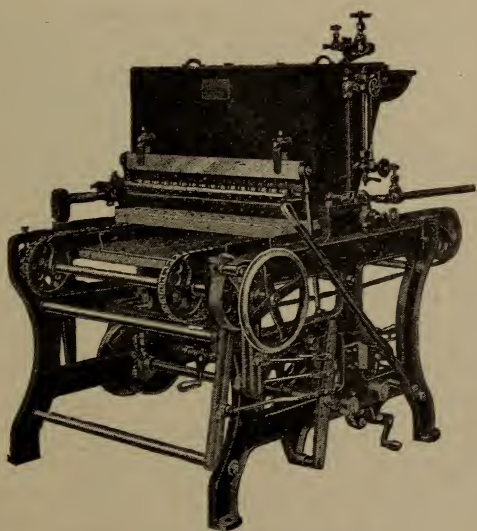
For 400 Count in Boxes

50 lbs. glucose
 50 lbs. sugar
 2½ lbs. gelatine
 3 gals. water

Dissolve your 2½ lbs. gelatine in your steam jacket kettle with 3 agls. of water.

Then add your 50 lbs. of sugar and 10 lbs. of glucose; let your steam on the kettle till your sugar is all dissolved, but do not let it boil or else your batch will be tough and will never be short. Beat up your batch with all your steam; turn off your kettle till it is very light, then add your balance of glucose or 40 lbs.; let beat then till it is very light, and if too stiff to cast with funnel dropper use a little hot water, so when you pick

up some marshmallow in your fingers it will not run down in a sheet, for when marshmallow is run too thin in starch it will pick starch and will crust so that you can not use them for 400 for they will have to be dipped to use. Let stand 2 days before taken out of starch, then pack in box, 400 to a box. This 400 marshmallow will grain off in time, but it will be very short and tender to eat.



The Springfield Depositor.

CHEAP 400 MARSHMALLOW FOR CHOCOLATE DIPPED

50 lbs. glucose
20 lbs. sugar
2 lbs. french gelatine
2 gals. of water

Dissolve your 2 lbs. french gelatine in 2 gals. of hot water in your melting kettle or stirring kettle; then add your 20 lbs. of sugar and 10 lbs. glucose; turn on steam till your sugar is dissolved, but do not let your batch boil; then turn off steam and put in your beating kettle and beat very stiff; then add your 40 lbs. of glucose and beat up stiff and very light; add warm water to thin your batch down so you can drop with funnel dropper. Let stand till next morning, then dip in chocolate for case goods.

MARSHMALLOW BANANAS

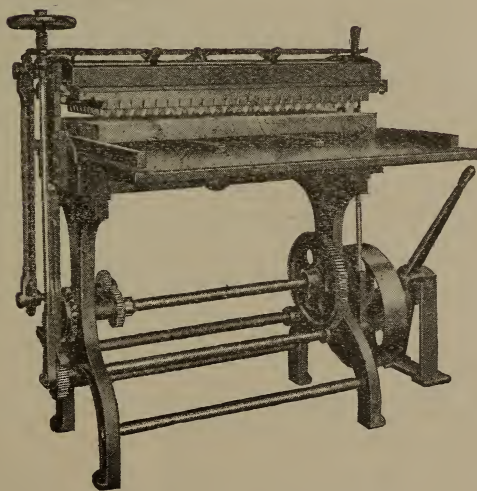
Penny goods—100 to box

60 lbs. sugar
40 lbs. glucose
2 lbs. french gelatine
3 gals. water

Dissolve your 2 lbs. gelatine in 3 gals. of hot water in your melting kettle; then add your 60 lbs. of sugar and 10 lbs. of glucose; turn on steam till your sugar is dissolved, and then turn off steam and put your batch in the stirring kettle and beat up. When your batch is beaten up light and stiff, add your 30 lbs. of glucose; then beat up stiff and light, then cast in starch with funnel dropper with a $\frac{5}{8}$ -in. hole. Have your helper

sieve hot starch over the top of them; let stand for 2 days, then they are ready for packing. Do not set your starch trays with marshmallow so they will get any steam from your cooking kettles.

These marshmallow bananas are very short and not like the most of them you buy. Color banana color and flavor with banana flavor.



Springfield Power Printer.

MARSHMALLOW STICKS FOR FANCY
CHOCOLATE BOXES

35 lbs. glucose

30 lbs. sugar

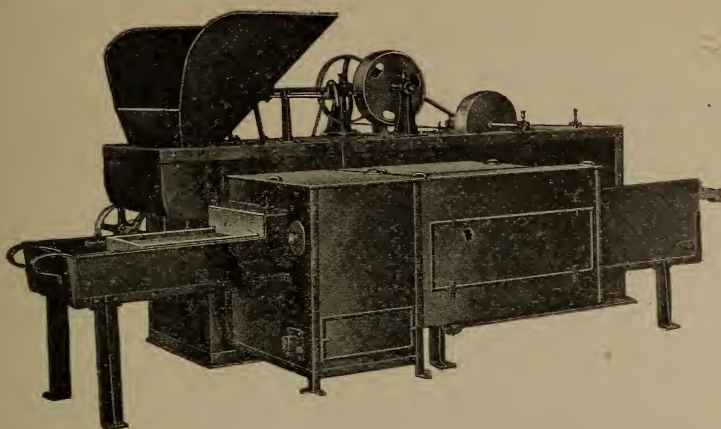
2 oz. of cream of tartar

1 lb. french gelatine

1½ gals. of water

Soak 4 oz. egg albumen in 1 pt. of cold water the day before in a glass jar, or else use warm water, but not hot, or else your egg will curdle and you can not use them.

Dissolve your 1 lb. gelatine in 1½ gal. of hot water in kettle; add your 30 lbs. sugar and 10 lbs. glucose; then turn on steam until your sugar is dissolved; then put your batch in stir kettle and beat up very light; then add your 1 qt. of egg albumen and 25 lbs. of glucose and 2 oz. of cream of tartar in ½ pt. of water; beat up very light, and just before ready to run out in starch add ½ pt. of glycerine; just beat through, for if you let it beat after your glycerine is in your batch your batch will drop and get heavy. -Run out in small stick shape or drop for fancy chocolates.



Starch Buck.

MARSHMALLOW PENNY GOODS

30 lbs. sugar
20 lbs. glucose
1 lb. gelatine
1 ½ gal. of water

Dissolve your gelatine in 1 ½ gal. of water in your melting kettle; then add your 30 lbs. sugar and 5 lbs. glucose; let steam in your kettle till your sugar is dissolved; then turn off steam and put in your stirring kettle and beat up light; then add 15 lbs. glucose and finish beating till very light; then run out in starch with a funnel; if too stiff reduce batch with warm water.

Flavor and color.

ANGEL FOOD MARSHMALLOW

60 lbs. glucose
40 lbs. sugar

2½ lbs. gelatine

2½ gals. water

Dissolve your 2½ lbs. gelatine in 2½ gals. of water in a steam jacket kettle; then add your 40 lbs. sugar; let your steam turn on slowly till your sugar is thoroughly dissolved; then add 10 lbs. of glucose; turn off steam and pourn in your stirring kettle or beater. Never let your batch boil or your batch will get tough. Then beat up very light and then add your 50 lbs. of glucose and beat up very light and stiff. Flavor and color.

Have some starch trays lined with vanilla paper and pour out the thickness you want, or you can make 2 colors in a tray by coloring half of your batch pink and white or chocolate or lemon.

Have your helper sprinkle granulated sugar over the top of each tray as you fill them. Set aside till next day, then turn out your marshmallow on a table sprinkled with granulated sugar; then have a little warm water in a pail and soak your paper with a clean wet cloth; then pull your paper off and sprinkle with granulated sugar; then have a sharp knife and cut in squares or else mark your marshmallow with a cutter in squares so as to get them all the same size. Let stand till next day and then pack.

MARSHMALLOW JELLY ROLL

Marshmallow

40 lbs. glucose

30 lbs. sugar

2 lbs. gelatine

2 gals. water

Dissolve your gelatine in 2 gals. of water in steam bottle; then add your 30 lbs. sugar and 10 lbs. glucose till your sugar is dissolved; then turn off steam and beat up verylight. When your batch is beaten up very light or stiff, add 30 lbs. of glucose; then beat up stiff and color yellow and flavor with a little banana flavor. Pour out on trays 4 ft. apart lined with vanilla paper. Let stand till next day; then make your jelly:

25 lbs. glucose
25 lbs. sugar
1 lb. Jap gelatine
3 gals. water

Soak your 1 lb. of Jap gelatine 1 hour before you cook your batch in 3 gals. of warm water; then pour in steam jacket kettle and turn on the steam till your Jap gelatine is thoroughly dissolved, and then strain through a fine sieve so as to get all the dirt or settlings; then pour back in your kettle and add your 25 lbs. of glucose and 25 lbs. of sugar, and cook to a thread or when you dip your paddle in your batch and hold it over the kettle your batch will run off in strings and hang, for if you cook it too much you will kill the gelatine and your jelly won't set, and if you don't cook your jelly enough it will sweat and get sticky.

Pour out in tin tub and let stand till it has cooled off a little; then take a dipper and pour out in a very thin sheet over your marshmallow or your trays; then let stand till your jelly sets; then cut your batch in pieces so that you can handle. Soak off the paper on your marshmallow and roll up any size you want; then cut with a knife and roll in granulated sugar; then next day

pack. Your marshmallow must be spread very thin on your boards or trays; if too stiff to spread with a wide scraper, thin down with a little warm water.

MARSHMALLOWS

Penny eggs for the pans

- 50 lbs. glucose
- 50 lbs. sugar
- 2 lbs. gelatine (french)
- 2 gals. water

Dissolve your 2 lbs. of gelatine in 3 gals. of water; then add your 50 lbs. of sugar and 15 lbs. of glucose; turn on steam till your sugar is dissolved, and then turn off steam and beat up in your stirring kettle till very light; then add your 35 lbs. of glucose and beat up light and stiff. Color white and pink; run half of your batch out white and the other pink. If too stiff to run add a little warm water. Run out with machine or funnel dropper.

When you add 10 lbs. of fondant cream to your batch when it is stiff enough to run out, this makes a very good eating marshmallow penny egg. Then let stand for 2 days, then have girls stick them together. Just lay them on a damp cloth and they will stick. Do not sieve any starch over these eggs when you run them, for they will not stick together as well.

MARSHMALLOW

Chocolate penny egg

- 60 lbs. of glucose
- 40 lbs. of sugar

2 lbs. gelatine
2½ gals. of water

Dissolve your gelatine in your water. Add your 40 lbs. of sugar and 15 lbs. of glucose. Dissolve in steam kettle so that there is not any grain in your sugar. Turn off steam and beat up very light; then add your 45 lbs. of glucose and beat up very stiff and light. Run out with machine or funnel dropper. Run out half white and the other have pink. If too stiff to run out use a little warm water or crystal syrup. Let stand till next morning, then dip in chocolate after they are stuck together. This makes a very short eating marshmallow chocolate penny egg. Flavor vanilla.

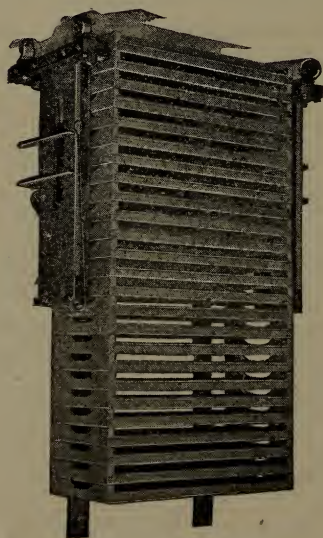
FINE EASTER EGGS

Crystallize Small

35 lbs. sugar
3 oz. cream of tartar
8 lbs. glucose
1 lb. gelatine
1½ gals. of water

Dissolve your gelatine in 1½ gals. of water; then add your 35 lbs. of sugar and 3 oz. of cream of tartar; turn on steam till your sugar is thoroughly dissolved in your gelatine, then pour out in stirring kettle or use a stirring to dissolve your batch in; then turn off steam and beat very light; then add your 8 lbs. of glucose and beat stiff; add 5 lbs. of fondant cream, and if too stiff to cast with machine or dropper, use 1½ gals. of crystal syrup. Flavor vanilla and sieve starch

over the top of them. Let stand 2 days; then have them run up the pans with granulated sugar; next day put them in crystal at 33 degrees, and a cool crystal must be used; spread a cloth over the top of your pan if you don't use the wire baskets.



Automatic Lifting Truck.

JELLY AND GUM WORK ICED JELLIES

60 lbs. sugar
40 lbs. glucose
2 lbs. of Jap gelatine
6 gals. of water

Dissolve your Jap gelatine 1 hour before using it in your 6 gals. of warm water.

Then pour in your stirring kettle and turn on steam till thoroughly dissolved; then strain through a fine strainer; then add your 60 lbs. of sugar and 40 lbs. of glucose with your strained Jap gelatine, and cool till it drops in strings from a paddle or watch one of the strings, and when it hangs to the paddle in a string, turn off the steam, as your batch is done, for if you cook your jelly too much it will keep the jelly from setting and you can not use your batch, for you will have to cook it over, and if you don't cook your jelly enough it will sweat and get sticky. Pour out in tin tubs to cool and when cool enough to keep your finger in the jelly it is ready to run out in starch, and add your flavor and color.

ICED JELLY RASPBERRY

65 lbs. sugar
35 lbs. glucose
2 lbs. of Jap gelatine
6 gals. of water
2 gals. of raspberry fruit

Dissolve your Jap gelatine in your water 1 or 2 hours before using them; turn on steam and cook till your Jap gelatine is thoroughly dis-

solved; then turn off steam and strain through fine sieve. Pour back in stirring kettle and add your 65 lbs. of sugar and 35 lbs. of glucose; cook to a string when tried with a paddle. When it drops in a string from your paddle or knife it is done. Turn off the steam and pour out in tin tubs to cool. When partly cool it is ready to run out in starch. While your batch is cooling, cook 5 lbs. glucose and 5 lbs. of sugar with your 2 gals. of raspberries; cook to a thread or drops in sheet from your paddle; add that with your first batch when partly cool, and add 5 oz. of citric acid dissolved in $\frac{1}{2}$ pt. of water. Run out in raspberry mould and have your helper sieve starch over the top of your jellies. Let stand till next day; then take out of starch and ice or crystallize these in crystal at 33 degrees.

MARSHMALLOW JELLY SQUARES

Jelly

60 lbs. sugar
40 lbs. glucose
2 lbs. Jap gelatine
6 gals. of water

Soak your 2 lbs. Jap gelatine in 6 gals. of warm water 1 or 2 hours before using; then pour in stirring kettle and turn on steam till thoroughly dissolved; then strain through a very fine strainer. Now cook 60 lbs. of sugar and 40 lbs. glucose with your strained Jap gelatine; then cook your jelly till it hangs in very fine strings from your paddle or palette knife. Pour out in tubs to cool and when partly cool flavor and color, and add 8

oz. of tartaric acid. Now have some trays lined with vanilla paper on trays and pour out $\frac{1}{2}$ inch thick in your tray. Let stand till next morning, then cook your marshmallow.

Batch

50 lbs. of sugar

30 lbs. of glucose

1 lb. 8 oz. of french gelatine

1 $\frac{1}{2}$ gals. of water

Dissolve your gelatine in your 1 $\frac{1}{2}$ gals. of warm water 1 hour before using. Then cook your glucose and sugar to 250 degrees; add your dissolved gelatine and pour in stirring kettle and beat up very stiff; then add 10 lbs. of fondant cream to your batch; mix thoroughly; then spread out with a wide scraper your marshmallow in a thin sheet on your jelly, sprinkle granulated sugar over the top and let stand till next day; then mark and cut in squares. Soak off the paper on the bottom of your jelly with a wet cloth.

FLOWING STRAWBERRY JELLIES

For Chocolate Dipping and Fancy
Box Goods

40 lbs. of sugar

25 lbs. of gum arabic

5 lbs. glucose

$\frac{1}{2}$ oz. of cream of tartar

4 gals. of water

Dissolve your gum arabic in 4 gals. of water; turn on steam very slowly in stirring kettle, and when your gum is thoroughly dissolved, pour in your 40 lbs. of sugar, 5 lbs. glucose, $\frac{1}{2}$ oz. of cream of tartar. Cook to 290 on the fire. Your

gum arabic must be strained through a very fine sieve before you add your sugar. Let your steam turn on very slowly after you have poured in your sugar so as not to let your batch boil up, and stop your stirrer in your kettle. When you dip your paddle in the batch and your jelly drops in sheets your batch is done. Let stand for 1 hour; then take a knife and cut the scum that rises on top off your batch, loose from the sides of your kettle, then skim off the top. Let stand for half hour; if it stays clear your batch is ready to run out in hot starch. Flavor with strawberry fine fruit and color with red color. Have your helper sieve starch over the top of your jellies and they must be put in dry room with the temperature of the dry room at 120. Let stand for 2 days or till they form a thin shell on the outside; then take out of the dry room to cool; then brush off the starch and dip in chocolate or icing.

LEMON AND ORANGE JELLIES

60 lbs. glucose
40 lbs. sugar
1 lb. Jap gelatine
5 lbs. Pearl starch
1 oz. of tartaric acid
6 gals. of water

Dissolve your 1 lb. of Jap gelatine in 3 gals. of warm water 1 hour before using; then turn on the steam in your stirring kettle and thoroughly dissolve, and turn off steam and strain through a very fine sieve. Then pour back in your stirring kettle and add your 60 lbs. of glucose and 40 lbs. of sugar; turn on steam and stirrer.

Then soak your 5 lbs. of Pearl starch with your 1 oz. of tartaric acid in 3 gals. of cold water; pour your starch in your batch slowly as your batch will boil up and over your kettle; then cook your batch till it drops in a sheet from your paddle or when you can blow it out in sheet from a pallet knife. Then color and flavor and run out in dry hot starch and put them in dry room with the temperature at 120 degrees for 4 days; then take them out and let cool; then run them through your starch buck and brush off the starch. Then take and dissolve a little gum arabic in warm water and then sand them in the revolving pans, or if you have not the revolving pans take kettle and wet your gum drops by sprinkling a little syrup over them and mix thoroughly with a paddle; then pour out in granulated sugar and then sieve them out in trays. Let dry in trays or on a table till next day; then crystallize at 33 degrees for fine crystal and 34 degrees for coarse crystal.

CRYSTALLIZED JELLY GUM DROPS

- 1 lb. of Jap gelatine
- 3 gals. of water
- 35 lbs. of glucose
- 25 lbs. of sugar

Dissolve your Jap gelatine in 3 gals. of water. Then turn on steam in stirring kettle and thoroughly dissolve. Then strain through fine sieve; add your 35 lbs. glucose and 25 lbs. sugar. Cook to a string. Pour out in tin tub.

Now cook:

- 35 lbs. glucose

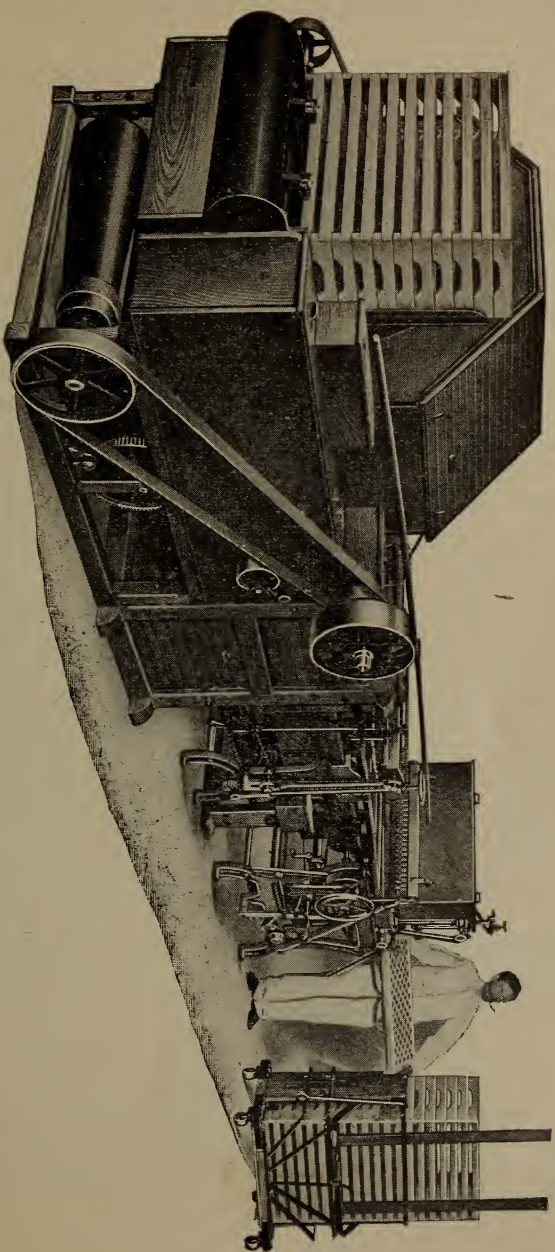
25 lbs. sugar

7 lbs. of Pearl starch

1 ½ oz. of tataric acid

3 gals. of water

Dissolve your 7 lbs. of Pearl starch in 3 gals. of water with 1 ½ oz. of tartaric acid; then turn on steam and add your 35 lbs. glucose and 25 lbs. sugar. Cook to a sheet when it drops from a paddle. Then add your jelly that you put in a tub and let your batch boil up and mix together; then turn off steam and flavor and color. Cast in dry hot starch. Let stand in dry room for 5 days, then take out to cool for half a day; then brush off starch and sand in granulated sugar. Let dry till next day; then crystallize in crystal at 33 ½ degrees.



THE MOGUL.
For Cleaning Candy, Refilling and Levelling Trays, Mould-
ing and Casting.

JELLY BEAN CENTERS

Gum Work

- 100 lbs. of glucose
- 20 lbs. of sugar
- 11 lbs. of Pearl starch
- 1 oz. of tartaric acid
- 8 gals. of water

Dissolve your 11 lbs. of Pearl starch in 8 gals. of water with 1 oz. of tartaric acid.

Then cook 100 lbs. glucose and 20 lbs. sugar with your 8 gals. of dissolved Pearl starch in stirring kettle; then cook till it drops in a sheet from your paddle; that is, when you dip your paddle in the batch and hold it above the kettle it will fall in sheets from the paddle. Turn off steam and pour your batch in the depositing machine and run out, or if you have not got the machine to cast in starch use a 6 spout runner. Cast in dry hot starch and put in dry room for 5 days; then take them out and put in cold starch so they will keep their shape. When cool run through your starch buck and then they are ready to pan.

A B GUM DROPS

- 100 lbs. glucose
- 10 lbs. Pearl starch
- 7 gals. of water
- 1 oz. of tartaric acid
- $\frac{1}{2}$ oz. cream of tartar

Dissolve your 10 lbs. Pearl starch in 7 gals. of water, then turn on steam and add 100 lbs. glucose, 1 oz. of acid and $\frac{1}{2}$ oz. cream of tartar.

Cook till your gum falls in a sheet from your paddle; then flavor and color. Pour out in a depositor machine or run with 6 spout runner. Always run your gum work in dry hot starch and leave in dry room for 5 days; then take out to cool before run through starch buck, and give them a wetting with gum arabic dissolved sand in a revolving machine. Spread out in trays or on table to dry them. Pack next day in pails or barrels.

These gum drops will not take crystal, for this is the very cheapest drop.

PINEAPPLE ICED OR CRYSTALLIZED GUM DROPS

- 96 lbs. sugar
- 35 lbs. glucose
- 20 lbs. Pearl starch
- 8 gals of water
- 12 oz. of tartaric acid
- 1 gal. of crushed pineapple fruit

Dissolve your 20 lbs. Pearl starch in 6 gals. of water and 12 oz. of tartaric acid.

Cook your 96 lbs. sugar and 35 lbs. glucose with 2 gals. of water to boil; add your 6 gals. of dissolved Pearl starch in stirring kettle; then cook till your batch drops in a sheet from your paddle; then add your 2 gals. of crushed pineapple fruit and let boil till it drops in a sheet again. Then color your batch a light yellow and run out in machine in hot starch. Leave in starch for 5 days; then let cool before running through starch buck. You can ice this piece or crystallize. Cook. Crystallize at $33\frac{1}{2}$ degrees.

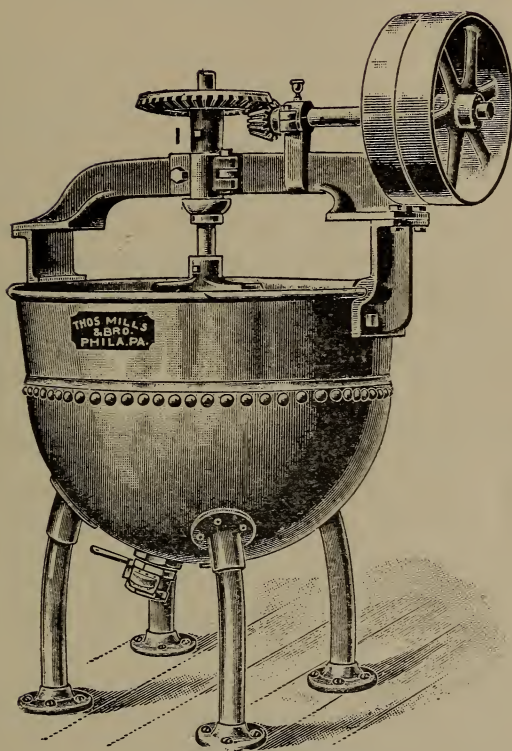
ORANGE FIG PASTE

50 lbs. sugar
15 lbs. glucose
10 lbs. Pearl starch
6 gals. of water
4 oz. of tartaric acid
8 oz. of Jap gelatine
2 gals. of water

Dissolve your 10 lbs. of Pearl starch in 6 gals. of water and 4 oz. of acid. Soak 1 hour before you use 8 oz. of Jap gelatine in warm water.

Then pour in a stirring kettle and dissolve; then add your 50 lbs. sugar and 15 lbs. glucose; turn on steam and let cook; then add your 10 lbs. of Pearl starch dissolved. Cook till it drops in sheet from the paddle. Have 1 doz. of oranges grated up fine and cook through your batch and flavor with $\frac{1}{2}$ oz. of oil of orange. - Color light orange.

Have some starch trays dusted well with starch or flour and pour out in trays and place in dry room for 3 days. Then cut in oblong pieces and pack in layers dusted well with powdered sugar to keep from sticking.



Gum Cooking Kettle.

LICORICE GUM DROPS

- 100 lbs. gum arabic
- 85 lbs. sugar
- 15 lbs. glucose
- 4 lbs. of licorice paste
- 12 gals. of water

Dissolve your gum arabic in 12 gals. of water; turn on the steam slowly in a stirring kettle and when it is dissolved strain through a very fine sieve.

Cook your sugar and glucose to 290 degrees. Pour in slowly the dissolved gum arabic with stirrer on, turn on the steam on your kettle slowly, and add your 4 lbs. of licorice dissolved in hot water. Let steam on your kettle, but do not use the stirrer, so that your batch will boil slowly around the sides of the kettle. Cook till your batch drops in a sheet from your paddle; then turn off steam and let stand 2 hours for the scum to come to the top; then take your knife and cut loose from the sides of the kettle the scum and skim off the top off your batch. Let stand for $\frac{1}{2}$ hour; if it stays clear, turn on steam and let come to a boil; then flavor with oil of anise and color with ivory black. Cast in very hot starch and let stand in dry room 5 days; then take out to cool; then run through starch buck and brush the starch off very clean. Then set them in dry room to warm and glaze with vaseline.

SANDED GUM RASPBERRIES

- 50 lbs. glucose
- 80 lbs. sugar

10 gals. of water
20 lbs. Pearl starch
10 oz. of tartaric acid

Dissolve your Pearl starch with 6 gals. of water and 10 oz. of tartaric acid.

Cook:

50 lbs. glucose and 80 lbs. sugar
4 gals. water to boil; then add your
6 gals. of Pearl starch and acid

Pour in stirrer kettle slowly, as your batch will boil up.

Cook your batch till it falls in sheets from the paddle; then turn off steam and color a dark red color. Flavor with raspberry flavor. You can also make them assorted colors. If treated to crystal, cook your crystal at $33\frac{1}{2}$ degrees.

CREAM JELLY SQUARES—ASSORTED

Jelly

60 lbs. sugar
40 lbs. glucose
2 lbs. Jap gelatine
7 gals. of water

Soak your Jap gelatine 1 hour before you cook in 7 gals. of water, lukewarm. Then turn on steam and cook till your Jap gelatine is thoroughly dissolved; then strain through fine strainer. Cook your 60 lbs. sugar and 40 lbs. glucose with your dissolved Jap till it hangs in strings from your paddle when you dip your paddle in the batch and hold it over the kettle if it hangs down in fine strings your batch is done. Turn off the steam and pour out in tubs to cool, and when

partly cool have some trays or boards lined with vanilla paper and rods around your boards; then flavor your jelly orange, lemon, strawberry, peppermint (use very light green), and use 8 oz. of tartaric acid to bring out your flavor. Never put your acid in the jelly while it is hot or else the acid will keep the jelly from setting in your trays. Let stand till next day, then cook a batch of fondant cream:

100 lbs. sugar

35 lbs. glucose

Cook to 242.

Pour in your beater to cool; when part cool cream in machine. Now take 50 lbs. of cream in your melting kettle and melt down; turn on steam and heat your cream so that you can hold your finger in the melted cream. Then spread out very thin on top of your jelly. Let stand $\frac{1}{2}$ hour; then turn your trays over by putting one tray on top and soak off the paper; then melt down your cream the same as on the top. Let stand till next day or till your cream sets on the jelly, for if your cream sets too long you can not cut them smooth with a knife. Mark and cut; then throw them in granulated sugar and let dry till next day. Then crystallize in crystal at $33\frac{1}{2}$ degrees.

FINE CRYSTAL STRAWBERRY DROPS

Jelly Part

40 lbs. glucose

20 lbs. sugar

6 gals. of water

1 lb. Jap gelatine

Soak your Jap gelatine 1 hour in warm water before cooking; then turn on steam and cook till your Jap is dissolved; then strain through a fine sieve and cook 40 lbs. glucose and 20 lbs. sugar. Cook to a string.

Gum Part

35 lbs. glucose

25 lbs. sugar

1 ½ oz. of tartaric acid

8 lbs. Pearl starch

4 gals. of water

Cook your 35 lbs. glucose and 25 lbs. sugar in 2 gals. of water to a boil. Then add your 8 lbs. of Pearl starch and 1 ½ oz. of acid in 2 gals. of water. Cook till your gum drops in sheets from your paddle; then turn off steam. Now take your jelly batch and pour in your gum batch and turn on steam for kettle awhile and mix together; when the two batches are thoroughly mixed, turn off steam and color with dark red color and flavor with 4 oz. of strawberry fine fruit. Flavor. Cast in hot dry starch with machine or runner. Let stand in dry room 5 days; then take out to cool before running through the starch buck; then sand in revolving pan with dissolved gum arabic and granulated sugar. When dry cook crystal at 33 ½ degrees.

FLORIDA ORANGE GUM DROPS

60 lbs. glucose

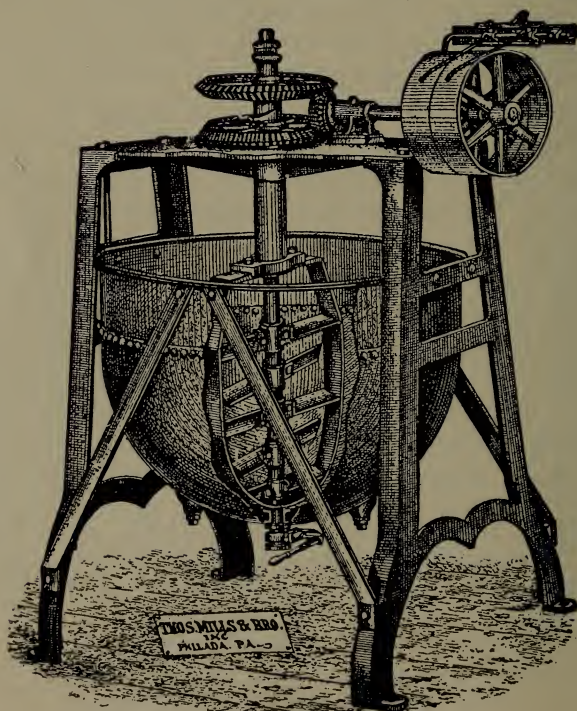
40 lbs. sugar

14 lbs. Pearl starch

2 oz. cream of tartar
1 oz. of tartaric acid
8 gals. of water

Cook your 60 lbs. of glucose, 40 lbs. of sugar in 3 gals. of water. Cook to a boil. Then add slowly your 14 lbs. Pearl starch and cream of tartar and acid in 5 gals. of water dissolved.

Cook in stirrer kettle till it falls in sheets from the paddle; then add orange color and 3 oz. of oil of orange flavor. Cast in hot starch and leave in dry room for 5 days; then take them out to cool and brush off starch; then sand in revolving pan. Pack in pails when dry.



Cream and Gum Mixing Kettle.

SANDED GUM FIGS

- 70 lbs. glucose
- 30 lbs. sugar
- 14 lbs. Pearl starch
- 8 lbs. figs ground
- 10 gals. of water
- 2 oz. of tartaric acid

Cook 70 lbs. glucose, 30 lbs. sugar and 3 gals. of water to boil; then add your 14 lbs. of Pearl starch and 7 gals. of water dissolved with your acid and figs. Cook till your gum drops in sheets from the paddle. Cast in dry hot starch and leave in dry room for 5 days to dry; then take out to cool and run through starch buck and sand in revolving pan. Pack in cases when dry.

LEMON AND ORANGE FIG PASTE

Orange

- 50 lbs. sugar
- 15 lbs. glucose
- 3 gals of water
- 10 lbs. Pearl starch
- 5 oz. tartaric acid
- 3 gals. of water
- 1 doz. of oranges, grated fine

Cook your sugar and glucose and 3 gals. of water. Cook to boil; then add slowly 10 lbs. of Pearl starch, 5 oz. of acid in 3 gals. of water dissolved. Cook till your batch drops in a good sheet from your paddle or else your batch will sweat. Just before your batch is cooked, add your grated oranges. When cooked, add coloring and 1 oz. of oil of orange.

For lemon paste use 1 doz. lemons grated fine and 1 oz. of oil of lemon.

LEMON AND ORANGE JELLIES

For Bon Bon Dipping Crystallize

- 60 lbs. glucose
- 40 lbs. sugar
- 1 lb. Jap gelatine
- 5 lbs. Pearl starch
- 7 gals. of water
- 2½ oz. of tartaric acid

Soak your Jap gelatine in 4 gals. of water 1 hour before using, lukewarm. Then cook in stirring kettle till it is thoroughly dissolved; then strain through fine sieve. Pour back in kettle and add 60 lbs. glucose and 40 lbs. sugar. When it starts to boil add your 5 lbs. of Pearl starch and 2 oz. of acid in 3 gals. of water. Cook to a sheet from the paddle; add oil of orange and lemon flavor. Coat in hot dry starch and let stand in dry room for 5 days; then take out to cool and dip in bon bon cream and crystallize at 33 degrees for fine crystal.

IMPERIAL GUM STICKS—ASSORTED

- 140 lbs. glucose
- 80 lbs. sugar
- 24 lbs. Pearl starch
- 5 oz. tartaric acid
- 14 gals. of water

Cook 140 lbs. glucose, 80 lbs. sugar, 6 gals. of water. Cook to a boil.

Then add your 24 lbs. Pearl starch, 5 oz. of

acid and 8 gals. of water to your batch slowly, as the batch boils up when you pour the dissolved starch in the sugar and glucose.

Cook till your gum drops in sheets from the paddle; then color and flavor. Strawberry, lemon, orange and peppermint (light green color for peppermint).

Cast in starch with the machine in hot starch and let stand in dry room 5 days; then take out to cool and run through the starch buck. Sand in revolving pan and let dry till next day; then crystallize in crystal at $33\frac{1}{2}$ degrees.

SANDED A B GUM DROPS

200 lbs. glucose

20 lbs. sugar

24 lbs. Pearl starch

5 oz. of tartaric acid

12 gals. of water

Cook 200 lbs. glucose, 20 lbs. sugar, 5 gals. of water. Cook to boil. Then have your 24 lbs. Pearl starch, 5 oz. of tartaric acid dissolved in 7 gals. of water. Pour in your batch slowly; then cook your gum till it drops in a sheet from a paddle. Then color and flavor lemon, orange, strawberry. Cast in hot starch with machine, and let stand in dry room 5 days; take out to cool; then brush off starch with the starch buck, and sand in revolving pan with dissolved gum arabic and granulated sugar. When dry pack in pails or barrels.

ORANGE AND LEMON SLICES

- 60 lbs. sugar
- 40 lbs. glucose
- 2 lbs. Jap gelatine
- 6 gals. of water

Soak your J gelatine in 6 gallons of warm water 1 hour before ready to use. Then turn on steam in your stirring kettle and cook till Jap gelatine is thoroughly dissolved; then pour out in a tin tub; strain through a fine sieve. Pour back into the kettle and add your 60 lbs. sugar and 40 lbs. glucose. Cook till your jelly hangs in fine strings from your paddle, for if you cook Jap jelly to a sheet you have taken the strength out of your Jap gelatine and it will never set, and if you don't cook to a string your jelly will sweat.

Pour out in tin tubs to cool; let stand till you can hold your finger in the jelly without getting burnt; then color your batch orange and lemon—half lemon and half orange. Now have some half round moulds and cast your jelly in with machine or by hand; sieve starch over the top of your jelly and let stand till next day; then brush off starch and dip in bon bon cream. Have one of your dipping girls first dip in white bon bon cream and one girl dip them again in lemon or orange color.

To bring out your orange and lemon flavor, add 8 oz. of tartaric acid to your jelly before running out in starch. Jap jelly must not be put in dry room as it will not set.

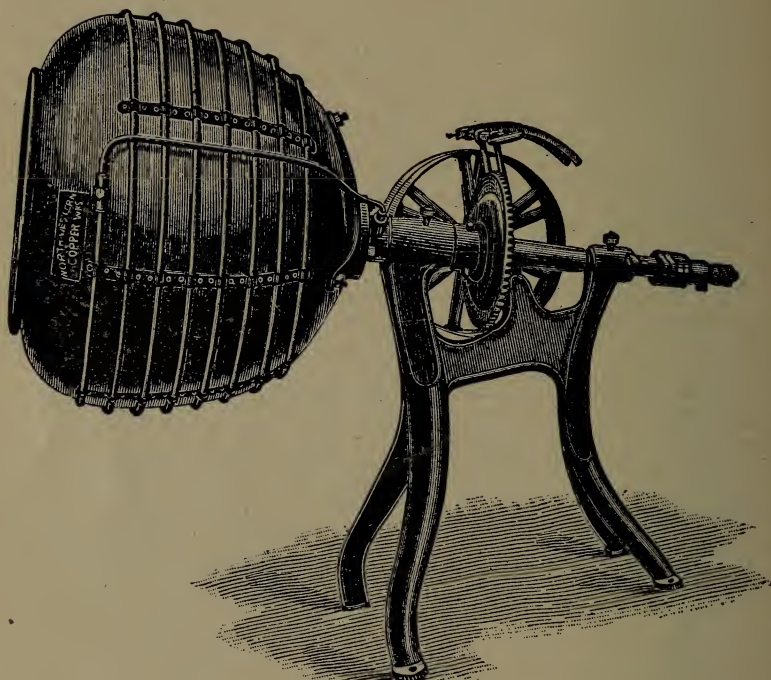
Have a girl with a sharp knife as soon as the cream sets on the jelly cut them in slices and

throw them in sugar. Let dry till next day, then crystallize in crystal at $33\frac{1}{2}$ degrees for fine crystal. Cook to 33 degrees.

PINEAPPLE FINGERS

96 lbs. sugar
40 lbs. glucose
20 lbs. Pearl starch
10 gals. of water
12 oz. tartaric acid
2 gals. of crushed pineapple

Cook your 96 lbs. sugar, 40 lbs. glucose, 20 lbs. Pearl starch dissolved in 10 gals. of water, 12 oz. of tartaric acid. Add your 2 gals. of crushed pineapple just before your batch is done. Cook your gum till it drops in a sheet from the paddle. Color with lemon and orange color, and cast in hot starch with machine; have moulds in bar shape 1 inch long and $\frac{1}{4}$ inch square. Place in dry room 5 days; then take out to cool and when starch is brushed off clean, sand in revolving pan with granulated sugar. When dry next day crystallize at $33\frac{1}{2}$ degrees. Pack in 5 lb. boxes or cases holding 10 lbs.



Revovling Pan.

CRANBERRIES FOR PAN ROOM

- 75 lbs. sugar
- 50 lbs. glucose
- 8 gals. of water
- 14 lbs. Pearl starch
- 5 oz. tartaric acid
- 1 gal. of cranberry juice

Cook 75 lbs. sugar, 50 lbs. glucose, 3 gals. of water to a boil; then add slowly your 14 lbs. Pearl starch and 5 oz. of acid in 5 gals. of water. Add your cranberry juice, and cook till your gum drops in sheet from a paddle. Color with dark red color, and cast in hot starch with the machine and use a small bean mold. Let dry in dry room 5 days; then take out to cool and run through starch buck; then have them run up in the pan, using tartaric acid with the first wetting, so as to bring out the flavor.

JELLY BIRD EGGS

No. 1

- 60 lbs. sugar
- 50 lbs. glucose
- 2 lbs. Jap gelatine
- 6 gals. of water

Soak your Jap gelatine in 6 gals. of water 1 hour before using; then turn on steam and cook your gelatine till it is thoroughly dissolved; then strain through fine sieve in tin tub; then pour in stirring kettle and add your 60 lbs. sugar, 50 lbs. glucose. Cook till your jelly hangs in fine strings from a paddle. Pour out in tub to cool. When cool enough to hold your finger in the jelly,

flavor and color, and run out in cold starch; sieve starch over the top of your jellies to keep from sticking. Next day run up in pans.

No. 2

80 lbs. glucose
20 lbs. sugar
7 gals. of water
12 lbs. Pearl starch
1½ oz. tartaric acid

Cook 80 lbs. glucose, 20 lbs. sugar, 3 gals. of water to a boil; then add slowly your 4 gals. of water and 12 lbs. of Pearl starch dissolved with the 1½ oz. of acid. Cook till your batch drops in sheets from the paddle; then flavor and color. Run out in hot starch. Let stand in dry room 5 days; then take out to cool, and when cold run through the starch buck, and then run up in the pan.

LICORICE KID GUMS

100 lbs. sugar
20 lbs. glucose
75 lbs. gum arabic
7 gals. of water

Dissolve your gum arabic in 7 gals. of water in stirrer kettle. Do not let it boil, or else your gum will form in a solid mass. When your gum is thoroughly dissolved, strain through a fine sieve. Now cook your 100 lbs. sugar and 20 lbs. glucose and 7 lbs. of licorice paste that has been dissolved in 1 gal. of hot water. Cook to 270 degrees. Then pour in your melted gum slowly into your boiling sugar. When it is thor-

oughly mixed, turn off the stirrer and turn off the steam so that your batch will boil slowly around the sides of the kettle, for if your batch boils up it will cause your batch to string together when you run them out. Cook your gum to a sheet from the paddle. Color with ivory black and flavor with oil of anise.

Let stand for 2 hours in the kettle without the steam; then take your knife and cut the scum that comes to the top loose from the sides of the kettle; let stand half hour, then turn on steam and heat through and run out with machine. Put in dry room for 5 days; take out to cool. When cold brush off the starch clean. If machine does not clean them good, run them through again. Then glaze in revolving pans with hot vaseline.

APRICOT JELLIES

- 60 lbs. sugar
- 40 lbs. glucose
- 1 ½ lbs. Jap gelatine
- 7 gals, of water
- 15 lbs. of ground apricot, or 3 gals. of
canned apricot.

Soak your Jap gelatine 1 hour in warm water before ready to use; turn on steam in stirring kettle and cook till your Jap gelatine is thoroughly dissolved; then add your 60 lbs. of sugar and 40 lbs. of glucose to a good string.

Pour out in tin tub to cool. While your jelly is cooling, cook your ground apricot with 2 gals. of water, 5 lbs. sugar and 5 lbs. glucose. Cook to a sheet, or falls in sheets from the

paddle; add your cooked apricotes to your jelly, and add 8 oz. of tartaric acid. Run out in an oblong mould and dip in chocolate for fancy box goods.

CRYSTALLIZED COCOANUT JELLIES

75 lbs. glucose
45 lbs. sugar
8 lbs. Pearl starch
1 lb. Jap gelatine
2 oz. tartaric acid
8 gals. of water

Soak your Jap gelatine 1 hour before ready to use in 4 gals. of water. Then pour in stirring kettle and turn on steam and cook till your Jap is thoroughly dissolved. Then add your 75 lbs. glucose and 45 lbs. sugar. Let cook to a boil; then add slowly your 8 lbs. Pearl starch and 2 oz. of tartaric acid dissolved in 4 gals. of water. Then cook your batch till it drops in sheet from a paddle. Flavor wild cherry and color with dark red color, and cast in hot starch and let dry in dry room for 5 days; then take out to cool, and when cool run through starch buck, and have some gum arabic dissolved and mix with crystal syrup and give them a wetting and roll in threaded cocoanut. Let dry till next day; then treat them to crystal at $33\frac{1}{2}$ degrees.

HOW TO MIX CARMIN RED COLOR FOR GUM WORK AND JELLY WORK

1 lb. of carmin No. 40

Dissolve in 12 oz. of aqua ammonia in a glass jar. Let stand till next day with cover on so that your carmin is thoroughly dissolved. Add 1 pt. of hot water with your ammonia.

Now cook 3 lbs. of glucose and 2 lbs. of sugar. Cook to 230 on gauge; then pour in your dissolved carmin and mix thoroughly; when cold add 6 oz. of glycerine. Keep in glass jars. Never mix colors in tin or iron buckets.

HOW TO MAKE COLORS

Lemon—Mix white and yellow.

Orange—Mix yellow and red.

Purple—Violet and red.

Gray—White and black.

Peach—White and vermillion.

Pearl—White, black, blue.

Green—Blue and yellow.

Fawn—White, yellow and red.

Chestnut—Red, black and yellow.

Violet—Blue and red.

Copper—Red, yellow, black.

FUDGE WORK

VANILLA FUDGE

20 lbs. sugar

10 lbs. glucose

2 lbs. C. B. butter

15 lbs. condensed milk
 $\frac{1}{2}$ gal. of water
Cook to hard ball.

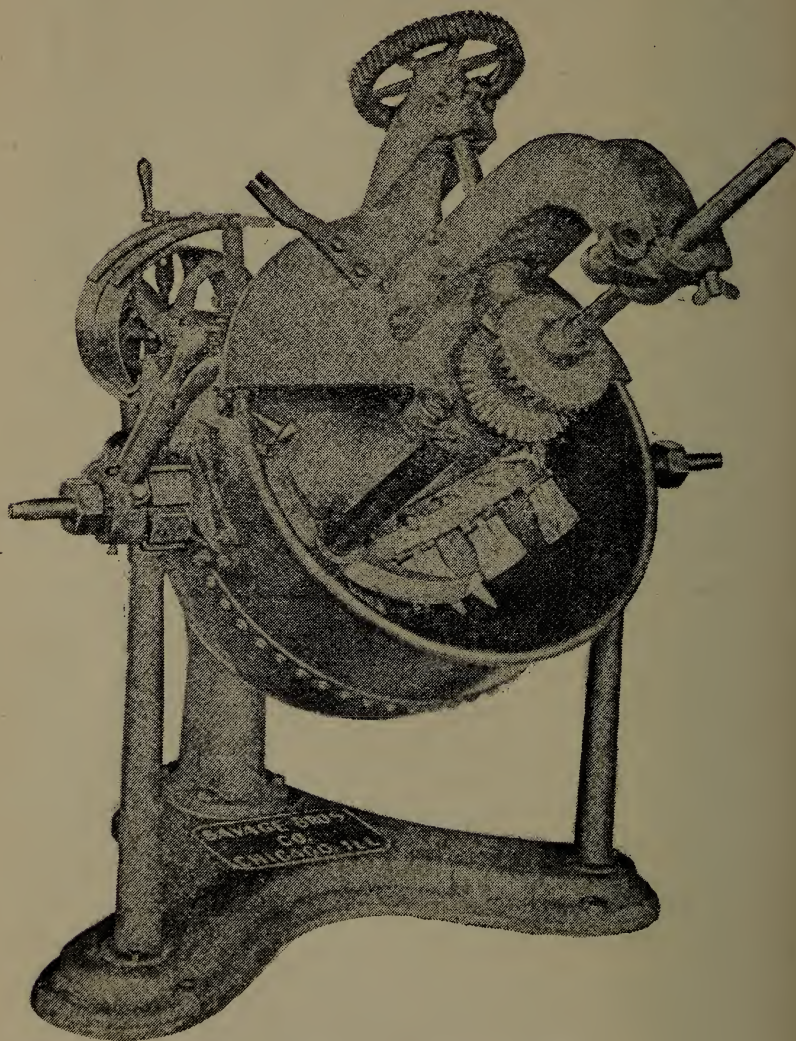
Turn off steam and add 20 lbs. of fondant cream; 10 lbs. of glucose. Let your stirrer run to grain your batch for 10 minutes before pouring out into a kettle, for when you pour out your fudge as soon as your cream and glucose is mixed your batch will be dry and spot.

Then flavor vanilla flavor and pour out on boards 4 ft. square lined with wax paper, and iron rods around.

To make fudge successfully and on a large scale have some trays made out of pine $\frac{1}{2}$ inch thick and 4 ft. square, and you can use either wood or iron for rods. If you use wood have two small nails in each rod to hold them in place, and have all your boards with an end strip $1\frac{1}{2}$ inches high that your boards are nailed together with so as to let the batch have air when they are stacked one on top the other. Never use a slab to make fudge on, as your goods will never turn out like they ought to, as it has been tried time and time again. For fudge work a house or firm always tries to buy cheap wax paper, and the same for icing dipping. Use nothing but the best heavy yellow wax paper, for it will always come off the goods that are poured on them or iced dipped, and if you use imitation wax paper you will spend half of your time getting the paper off without wetting or soaking it off your fudge, and then you waste time for drying.

Cook your batches by trying your batch in cold water. Never use ice water for trying a

batch of caramel or fudge work, for your batch will always be cooked low. The way to try a batch of caramel or fudge work is to dip your hand in cold water first, then always have your stirrer stopped before dipping your hand into the batch of candy; then dip down quick and pick up a little of the batch on one or two of your fingers; then dip in your bucket of cold water, and your candy will get hard as it will when it is on the slab.



Fudge Cooker and Mixing Kettle.

CHOCOLATE FUDGE FOR CASES

- 4 lbs. liquid chocolate
- 20 lbs. sugar
- 10 lbs. glucose
- 18 lbs. condensed milk
- 2½ lbs. C. B. butter
- ½ gal. of water

Cook to good ball when tried in cold water. Turn off steam. Add 20 lbs. of cream fondant and stir for 10 minutes; then add 9 lbs. of raw glucose; let stir thoroughly through, and add chocolate color. Pour out in your boards lined with wax paper any thickness you want. Let stand till next day and then mark in squares with an adjustable cutter deep; then cut the size of your case and pack.

VANILLA WALNUT SQUARES

- 15 lbs. sugar
- 7 lbs. glucose
- 20 lbs. condensed milk
- 2½ lbs. of C. B. butter
- 1 pt. of water

Cook to stiff ball when tried in cold water. Turn off steam and add 20 lbs. fondant cream; stir through thoroughly and then add 8 lbs. of glucose. Let mix for 10 minutes, then add 6 lbs. of walnut pieces and flavor with vanilla. Pour out on your tray or boards lined with wax paper. Let stand till next day, then glaze with white glaze and mark in squares and cut on nougat machine or with a sharp knife.

FONDANT CREAM FOR FUDGE WORK

100 lbs. sugar
 30 lbs. glucose
 4 gals. water

Cook to 240 degrees on gauge. Pour in your cooling machine and when cool, cream in the beater.

PINEAPPLE FUDGE

30 lbs. sugar
 12 lbs. glucose
 25 lbs. condensed milk
 3 $\frac{1}{4}$ lbs. C. B. butter
 $\frac{1}{2}$ gal. water

Cook to hard ball.

Turn off steam and add 30 lbs. of fondant cream; mix thoroughly for 5 minutes, then add 12 lbs. of glucose and let your stirrer run for 10 minutes so as to cream well; then add 6 lbs. of pineapple pieces and 2 oz. vanilla flavor.

Pour out on lined boards and let stand till next day; then glaze with white glaze and mark in squares and cut on the machine or knife. Let dry for 1 day, then pack in pails with pockets and top circle trays.

MILK NUT FUDGE

25 lbs. sugar
 20 lbs. glucose
 10 lbs. condensed milk
 2 $\frac{1}{2}$ lbs. C. B. butter

Cook to stiff ball when tried in cold water.

Turn off steam and add 12 lbs. fondant cream, 4 lbs. mazetta cream, 3 oz. of salt.

Cream your batch in stirrer kettle for 15 minutes; then add 5 lbs. of almond nuts, 3 oz. vanilla. Pour out in lined boards $\frac{1}{4}$ inch thick and 1 inch square when cut.

ORANGE COCOANUT SQUARES

Top and Bottom

- 10 lbs. sugar
- 5 lbs. glucose
- 10 lbs. condensed milk
- 2 lbs. C. butter

Cook to stiff ball. Turn off steam; add 10 lbs. fondant cream.

Let your batch cream in the stirring kettle for 10 minutes; then add 3 lbs. glucose; mix thoroughly for 5 minutes. Then flavor orange flavor and color light orange color. Pour out on boards lined with wax paper very thin.

Center

- 15 lbs. glucose
- 24 lbs. sugar
- 3 lbs. C. B. butter
- $\frac{1}{2}$ gal. water

Cook to 250 degrees on gauge.

Then add:

- 18 lbs. fondant cream
- 8 lbs. mazetta cream
- 5 lbs. macaroon cocoanut

Let your batch cream in the stirrer kettle for 10 minutes; then add $\frac{1}{4}$ oz. of vanilla. Pour out on your orange top or bottom.

Then cook your top the same as the first part. Let stand till next day; then glaze and cut in

squares. Let dry for 1 day; then pack in pails with pockets with a top tray circle.

BLACK WALNUT CREAM FUDGE

35 lbs. sugar
 11 lbs. glucose
 $\frac{1}{2}$ gal. of water

Add 15 lbs. fondant cream.

Cream your batch well in stirrer kettle; then add $3\frac{1}{2}$ lbs. mazetta cream and 5 lbs. of black walnuts.

Pour out on boards lined with wax paper. When your batch is set, mark your batch with a cutter, and to keep your batch from sticking to the blades, dip your cutter in cold water. Let stand till next day; then pack in cases or break in squares. Flavor with vanilla.

VANILLA CREAM CENTER FUDGE

Vanilla Bottom

9 lbs. sugar
 7 lbs. glucose
 8 lbs. condensed milk
 $1\frac{1}{2}$ lbs. C. B. butter
 1 qt. of water

Cook to stiff ball. Turn off steam; add 8 lbs. cream fondant. Cream your batch for 10 minutes; then add 7 lbs. glucose, 2 oz. vanilla flavor.

Cream Center

8 lbs. sugar
 5 lbs. glucose
 $1\frac{1}{4}$ lbs. of C. B. butter

1 qt. of water

Cook to 250 degrees on gauge.

Turn off steam and add 8 lbs. fondant cream. Cream your batch for a few minutes; then add 2½ lbs. mazetta cream. Flavor with vanilla, 1 oz.

Then pour your center on your bottom. Let stand for ½ hour; then cook your top the same as the bottom. Let stand till next day, then glaze with white glaze and cut in square or oblong shape. Let dry for 1 day, then pack in pails.

CHERRY FRUIT SQUARES

Vanilla and Chocolate Top and Bottom

With a Cream Fruit Center

Vanilla Bottom

8 lbs. sugar

7 lbs. glucose

1 qt. of water

10 lbs. condensed milk

1½ lbs. of C. B. butter

Cook to stiff ball. Turn off steam and add 10 lbs. of fondant cream.

Cream your batch for a few minutes in stirring kettle; then add 3 lbs. glucose, 1 oz. of vanilla; mix thoroughly for 10 minutes; then pour out on boards lined with heavy wax paper. Spread your bottom very thin.

Cherry Fruit Center

18 lbs. sugar

12 lbs. glucose

2½ lbs. C. B. butter

Cook to 258 degrees. Turn off steam and

add 15 lbs. of fondant cream; mix thoroughly and add 7 lbs. of mazetta cream and cream for 10 minutes in stirrer kettle; then add 6 lbs. of cherry pieces.

Pour out on your bottom and then let stand for half hour till it sets.

Then cook chocolate top:

2 lbs. of liquid chocolate

8 lbs. sugar

7 lbs. glucose

1½ lbs. C. butter

10 lbs. condensed milk

1 qt. of water

Cook to stiff ball.

Turn off steam and add 10 lbs. of fondant cream; mix thoroughly; then add 3 lbs. of glucose. Cream for 10 minutes; then spread out on top your cherry center. Let stand till next day, and glaze and cut in squares. Pack in pails with circle top tray.

VANILLA PECAN SQUARES

10 lbs. sugar

5 lbs. glucose

1 lb. C. B. butter

1 qt. of water

10 lbs. condensed milk

Cook to stiff ball.

Turn off steam and add 12 lbs. of fondant cream. Let your batch cream in kettle for 10 minutes; then add 5 lbs. of glucose; mix thoroughly; then pour out on boards lined with wax paper and throw pecan halves over the top of your batch as soon as you get your batch spread.

Then take and roll them in your batch so that they will stick to your batch. Let stand till next day; then glaze and mark deep with a cutter. Then pack in 10-lb. cases.

FIVE-CENT COCOANUT BAR

- 15 lbs. sugar
- 8 lbs. glucose
- 15 lbs. condensed milk
- 2½ lbs. C. B. butter
- 1 qt. of water

Cook to stiff ball. Turn off steam; add 15 lbs. fondant cream.

Cream your batch for 10 minutes; then add 8 lbs. glucose; mix thoroughly 10 minutes; then add 15 lbs. of threaded cocoanut, 3 oz. vanilla. Pour out on boards and let stand till next day; then mark in bars and glaze. Cut with a sharp knife.

CHOCOLATE ALMOND CREAM SQUARES

Bottom and Top

- 2 lbs. liquid chocolate
- 8 lbs. sugar
- 7 lbs. glucose
- 1½ lbs. of C. butter
- 1 qt. of water
- 10 lbs. condensed milk

Cook to stiff ball. Turn off steam and add 10 lbs. of fondant cream, and mix thoroughly; then add 3 lbs. of glucose. Mix your batch thoroughly for 10 minutes; then pour out on a lined board.

Almond Center

- 10 lbs. of sugar
- 6 lbs. of glucose
- 2 lbs. of C. B. butter
- 1 qt. of water

Cook to 260.

Add 12 lbs. of cream fondant, and cream your batch for 10 minutes; then add 4 lbs. mazzetta cream; then mix your batch thoroughly for 5 minutes; then add 4 lbs. of almonds, 2 oz. of vanilla. Pour out on your chocolate bottom. Let stand for half hour; then cook your top the same as the bottom, and after you have poured out your top, throw blanched almonds on top of your batch and roll down; then let stand till next day. Glaze and cut in bars or squares.

ITALIAN CREAM FUDGE

Vanilla

- 1 lb. C. B. butter
- 12 lbs. sugar
- 6 lbs. glucose
- 7 lbs. condensed milk

Cooked to stiff ball.

Turn off steam and add 12 lbs. of fondant cream, and beat with the stirrer for 10 minutes; then add 7 lbs. of glucose, 2 oz. of vanilla.

Pour out on lined boards and let stand till next day; then glaze and mark deep with a cutter in squares and pack in cases.

Chocolate

- 10 lbs. granulated sugar
- 7 lbs. brown sugar

7 lbs. condensed milk

2 lbs. liquid chocolate

1 lb. C. butter

1 qt. of water

Cook to stiff ball.

Add 12 lbs. fondant cream

7 lbs. glucose

Let cream for 10 minutes; then pour out on trays. If too light, add chocolate brown color and 1 oz. vanilla.

Cocoanut

12 lbs. sugar

6 lbs. glucose

8 lbs. condensed milk

1 lb. C. butter

1 qt. of water

Cook to stiff ball.

Add 12 lbs. fondant cream

7 lbs. glucose

4 lbs. threaded cocoanut

2 oz. vanilla

Pour out on lined boards and let stand till next day. Mark deep with cutter and glaze. Pack in cases.

WHITE BLEACHED RAISINS

12 lbs. sugar

6 lbs. glucose

7 lbs. condensed milk

1 lb. C. butter

1 qt. of water

Cook to stiff ball.

Add 12 lbs. fondant cream

3 lbs. glucose

Cream in stirrer kettle for 10 minutes; then add 2 oz. vanilla and 5 lbs. of bleached raisins. Let stand till next day; then glaze and mark deep. When dry pack in cases or boxes.

FIVE-CENT VANILLA AND CHOCOLATE PECAN BAR

15 lbs. sugar
8 lbs. glucose
15 lbs. condensed milk
2½ lbs. of C. butter
1 qt. of water
Cook to stiff ball.

Turn off steam and add 20 lbs. of fondant cream. Let your batch mix thoroughly for 10 minutes; then add 10 lbs. of glucose; let mix in kettle for 5 minutes, then add 6 lbs. of pecan pieces or halves; 3 oz. of vanilla. Pour out on lined board. Let stand till next day; then mark and glaze. When dry cut in bars and pack.

STRAWBERRY AND VANILLA FUDGE

Bottom Vanilla

20 lbs. sugar
10 lbs. glucose
15 lbs. condensed milk
1½ lbs. C. butter or fat
½ gal. of water
Cook to stiff ball.

Turn off steam; then add 20 lbs. of fondant cream. Then let your batch cream for 10 minutes; then add 8 lbs. glucose. Let mix thoroughly; then add 3 oz. vanilla, and pour out on

two boards 4 ft. square lined with heavy yellow wax paper.

Now cook:

- 38 lbs. sugar
- 15 lbs. glucose
- $\frac{1}{2}$ gal. of water
- 1 lb. C. butter

Cook to 245.

Turn off steam; add 18 lbs. fondant cream. Let your batch cream in stirrer kettle for 10 minutes; then add 5 lbs. glucose and color light red color, and flavor 2 oz. strawberry. Mix thoroughly, then pour out on top of your vanilla. Let stand till it sets, then mark deep with a cutter and let stand till next day. When dry pack in 10 lb. cases.

Or you can make a white top and vanilla bottom.

FULL CREAM VANILLA FIVE-CENT BAR

Bottom and Top

- 20 lbs. sugar
- 10 lbs. glucosed
- 1 gal. of 20 per cent cream
- 10 lbs. condensed milk
- $2\frac{1}{2}$ lbs. C. B. butter

Cook to stiff ball.

Then turn off steam. Add 20 lbs. of fondant cream. Let cream in kettle for 10 minutes; then add 8 lbs. of glucose, 4 oz. of vanilla flavor. Mix thoroughly. Then pour out on two boards 4 ft. square, lined with heavy wax paper.

Then cook cream center:

$\frac{1}{2}$ gal. of water
 4 lbs. sugar
 15 lbs. glucose
 2 $\frac{1}{2}$ lbs. of C. B. butter

Cook to 258.

Add 18 lbs. of fondant cream and 7 lbs. of mazetta cream. Let your batch cream for 10 minutes; then flavor with 2 oz. vanilla and pour out on your vanilla bottom. Let stand for half hour; then cook your vanilla top the same as the bottom. Let stand till next day; then mark off in 5-cent bars. Glaze and cut when dry. Pack 30 bars to box.

SLICED COCOANUT SQUARES

20 lbs. sugar
 10 lbs. glucose
 2 lbs. C. B. butter
 $\frac{1}{2}$ gal. of water
 15 lbs. condensed milk

Cook to stiff ball.

Turn off steam and add 15 lbs. of fondant cream. Let cream in stirring kettle for 10 minutes; then add 8 lbs. of glucose. Flavor with vanilla and add 9 lbs. of sliced cocoanut. Pour out on two boards, and let stand till next day; then mark in 1 inch squares and cut with a knife. Pack in boxes in layers.

CHOP SUEY FUDGE

10 lbs. sugar
 6 lbs. glucose

1 $\frac{1}{2}$ lbs. of C. butter

8 lbs. condensed milk

1 qt. of water

2 lbs. of liquid chocolate

Add 2 lbs. of filberts

1 lb. of figs ground

Cook your batch to a stiff ball.

Then add 10 lbs. of fondant cream; mix thoroughly; then add 4 lbs. glucose; then mix thoroughly; then add your filberts and figs ground. Pour out on lined board.

Then cook:

12 lbs. sugar

8 lbs. of glucose

1 qt. of water

1 $\frac{1}{2}$ lbs. of C. B. butter

Cook to 256.

Add 10 lbs. of fondant cream. Mix thoroughly; then add 4 lbs. of mazetta cream and mix thoroughly; add 4 lbs. of cherry pieces. Pour out on your chocolate bottom. Let set for half hour; then cook your top the same as your bottom. Instead of figs and filberts use apricots ground and almond pieces. Let stand till next day; then mark and glaze with white glaze. Then cut in slices or squares.

CHOCOLATE FILBERT FUDGE

20 lbs. of chocolate scrap, washed and strained

5 lbs. of glucose

15 lbs. of condensed milk

2 $\frac{1}{2}$ lbs. of C. butter

Cook to stiff ball.

Add 18 lbs. of fondant cream. Let your batch cream well for 10 minutes. Then add 7 lbs. of glucose; mix thoroughly for 5 minutes; then add 6 lbs. of filberts and 2 oz. of vanilla. Pour out on lined board and let stand till next day. Mark and glaze with white glaze. Then cut in squares. Pack in pails with pockets.

CHOCOLATE DIPPED FRUIT BAR

12 lbs. of sugar
7 lbs. of glucose
10 lbs. of condensed milk
1½ lbs. of C. butter
1 qt. of water.

Cook to stiff ball.

Add 12 lbs. of fondant cream. Let your batch cream till it gets stiff in your stirrer kettle; then add 7 lbs. of glucose. Mix thoroughly; then add 3 lbs. of pineapple pieces and 3 lbs. of glazed cherry pieces and 2 oz. of vanilla. Pour out on lined board and let stand till next day; then mark in bars and cut with a sharp knife. Then dip in thin chocolate on the machine. Pack 30 to a box.

UNWRAPPED SWEET ROLL

15 lbs. glucose
15 lbs. sugar
2½ lbs. of C. butter
35 lbs. condensed milk
½ qt. of water

Cook to hard ball.

Add 2 oz. of vanilla.

Pour out on greased slab.

Now cook center:

14 lbs. glucose

20 lbs. sugar

3 lbs. C. butter

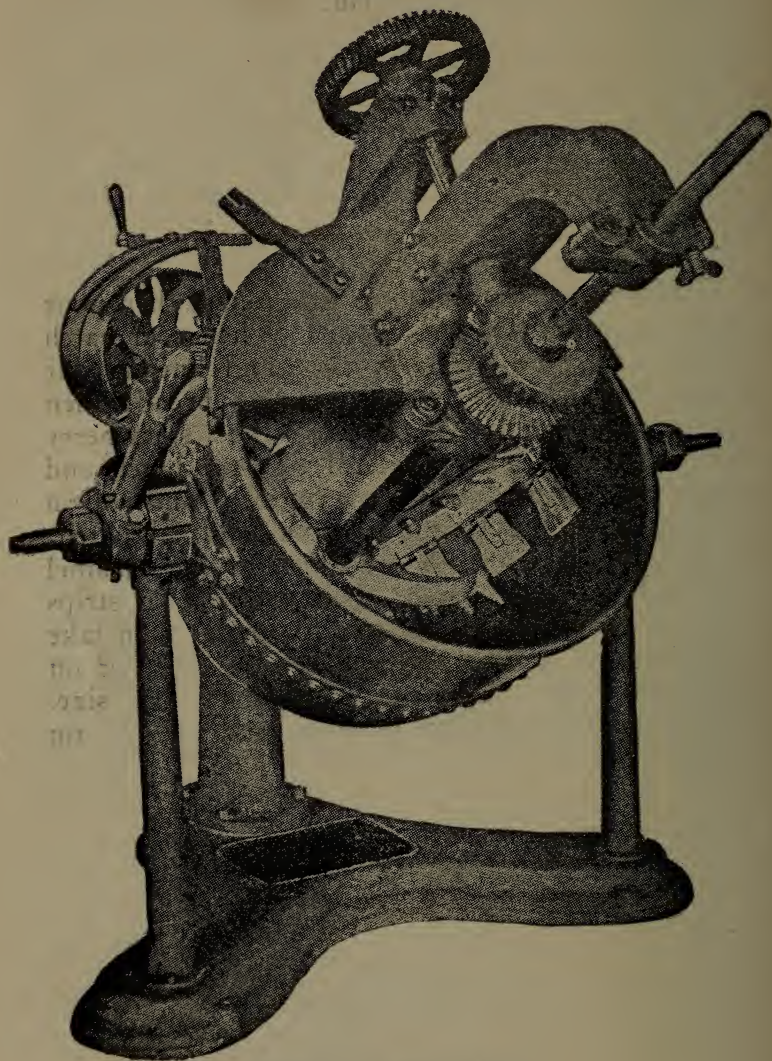
$\frac{1}{2}$ gal. of water

Cook to 265.

Add 20 lbs. of fondant cream

8 lbs. mazetta cream

Mix in stirrer kettle for 5 minutes; then pour out on greased and flour slab. When your batch starts to set on the slab, take and knead your batch just like you were kneading bread; then flavor with vanilla for the white, and strawberry for the pink. Take one-half of your batch and color pink; then put the two together and roll in a long strip the length of your caramel batch; then take a damp cloth and dampen your caramel and roll up your batch; then pull out in strips and lay between bars to keep in shape; then take one piece at a time and roll around and cut off slices or rings. You can make them any size. Let stand till next day in trays, and pack in tin trays.



Caramel Tilting Kettle.

OPERA CARAMEL FUDGE—SQUARE

No. 1

15 lbs. sugar
11 lbs. glucose
2½ lbs. C. butter
1 qt. of water

Cook to 265.

Add 15 lbs. of fondant cream. Let your batch cream for 5 minutes; then add 8 lbs. of mazetta cream, and flavor with vanilla for the white. Pour out on two trays lined with wax paper 4 ft. square.

Then cook No. 2:

15 lbs. sugar
11 lbs. glucose
2½ lbs. C. butter
1 qt. of water

Cook to 265.

Add 15 lbs. of fondant cream and 7½ lbs. of fondant cream, and color pink and flavor strawberry. Pour out on your white batch—No. 1.

Then cook No. 3:

15 lbs. sugar
11 lbs. glucose
2½ lbs. C. butter
1 qt. of water

Cook to 265.

Add 15 lbs. of fondant cream. Let your batch cream for 5 minutes; then add 7½ lbs. mazetta cream and have 2 lbs. of liquid chocolate cut up fine and add to your batch before you mix in your fondant cream and a little chocolate brown.

Pour out on your No. 2 batch; then spread over the top heavy yellow wax paper and place a board just like the one your batch is on over the top to press your batch down to your sticks or rods. Let stand till next day; then mark and glaze with white glaze; then cut in squares or small bars, and when dry pack.

ITALIAN CHOCOLATE AND VANILLA CREAM SQUARES

20 lbs. sugar
10 lbs. glucose
1 qt. of water
12 lbs. condensed milk
1½ lbs. of C. butter

Cook to stiff ball.

Then add 20 lbs. of fondant cream. Let your batch cream in stirrer kettle for 10 minutes; then add 7 lbs. of glucose and vanilla flavor. For chocolate add 4 lbs. of liquid chocolate and chocolate brown. Pour out on two trays or boards 4 ft. square lined with heavy wax paper with rods on your trays $\frac{3}{8}$ inch thick.

Then cook:

15 lbs. sugar
6 lbs. of glucose
1 qt. of water
1 lb. of C. butter

Cook to 250.

Add 15 lbs. of fondant cream. Let cream in your kettle with stirrer, and add 5 lbs. glucose. Let mix in stirrer kettle for 5 minutes; then pour out very thin on your batch with a wide scraper; spread out thin; flavor vanilla. When your top

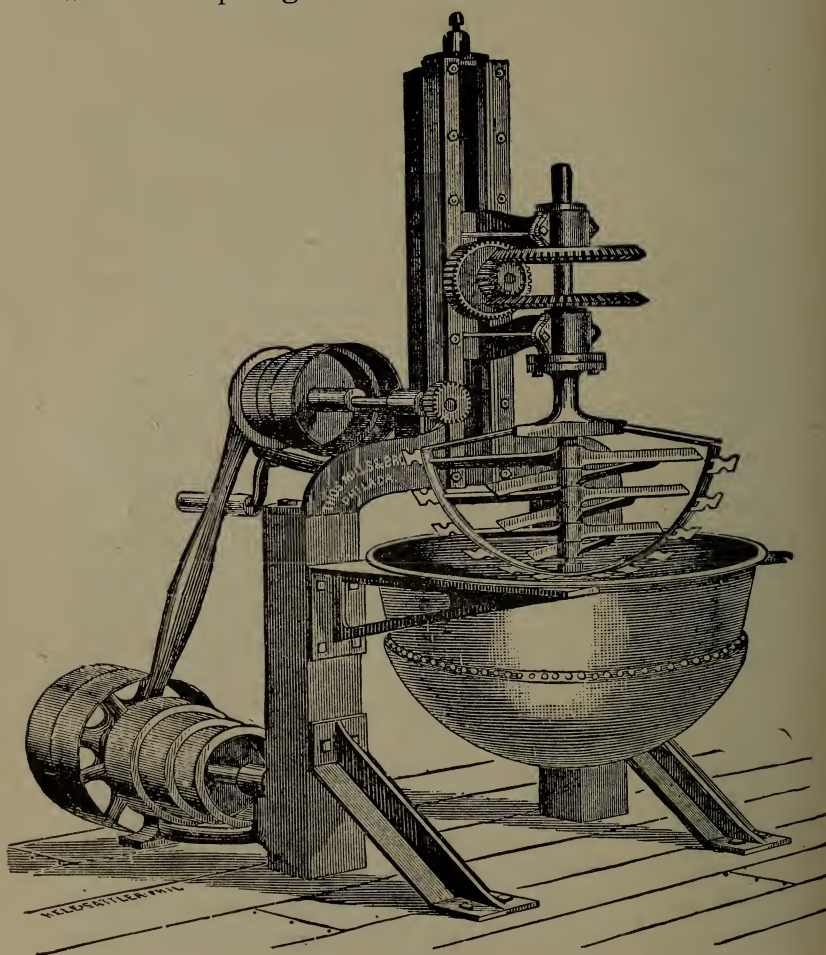
sets mark with a cutter deep in squares, and let stand till next day; then pack in cases or 10 lb. tin trays. You can make your top pink and orange color and flavor.

NOUGAT MADE WHOLESALE

To turn out a fine nougat you must have a good stirrer kettle and it must be made and built for heavy work. Then you must have trays made out of 1 inch pine boards nailed together with two end pieces $1\frac{1}{2}$ inch high, so that you can turn one board on top the other and press with heavy weights or you can stack one batch on top the other four or five high. You also have to line your boards with wax paper and also rice paper or wafers as they are called. First line your boards with wax paper, then take a dipper with gucose in it, dip your fingers in the glucose and spread out in very fine strings on your wax paper or spot your paper with glucose just where your wafers will lay, but use very little glucose, just enough to keep your wafers in place. When you pour out your batch to spread, never use water, as it makes your naffers crimp up and always lap each wafer.

Then always soak your gelatine $\frac{1}{2}$ hour before using in warm water, and to spread your nougat have a wide scraper about 10 inches long and 5 inches high made of sheet iron, and have some rods made of wood in different sizes that you want with 2 small nails in each end so as to hold them in place, and it always pays to use french gelatine or a fast setting gelatine for any of my formulas on nougat, as your batch will

never come out as they ought to, and when using fruit always use dry fruit and nuts of all kinds. When cooking your nougat always cook 10 degrees higher in the summer than you do in the winter for pail goods.



Nougat Kettle.

PAIL SPECIALTIES
CHERRY FRUIT NOUGAT

10 lbs. glucose
8 lbs. sugar
1 qt. of water

Cook your batch to 260 degrees.

Then have your gelatine soaked in warm water, 12 oz. of french gelatine in $\frac{1}{2}$ gal. of water in your stirrer kettle. When your batch is cooked, add your gelatine and beat up very stiff, for the stiffer your first batch is the whiter your goods will be. Then cook 22 lbs. of sugar and 6 lbs. of glucose and 3 lbs. of C. B. butter in $\frac{1}{2}$ gal. of water. Cook to 265 degrees. Pour this batch in your batch that was beaten up stiff, then add 15 lbs. of fondant cream and let your batch beat on second speed while mixing your last batch, for if you let it stay on your fast speed it will throw your batch out on the floor, so always when you pour in your second part of your batch change your belt on your cone pulley. Let your cream fondant mix thoroughly through your batch; then add $\frac{1}{2}$ oz. of dry vanilla and 7 lbs. of glazed dry cherry pieces. Have a kettle greased and dusted with flour ready, then pour out your batch on your lined board with wafers, as your batch will be very stiff; then spread out with your wide scraper; then spread heavy yellow wax paper over the top and then turn one of your trays upside down on your batch. If you are only making one batch put some very heavy weight on top, so as to press it down as you will

find the heavier you press your nougat the better your nougat will cut on the machine or by hand. Let stand till next day; then pull off your wax paper and mark and cut on machine.

CHERRY FRUIT NOUGAT

Chocolate Dipped

8 lbs. of glucose

7 lbs. of sugar

1 pt. of water

Cook to 260.

Soak 5 oz. of gelatine in $\frac{1}{2}$ gal. of water. Pour in your stirrer kettle; then beat up very stiff and white.

Now cook:

10 lbs. of sugar

5 lbs. of glucose

2 lbs. C. butter

1 qt. of water

Cook to 260 degrees.

When your first batch is beaten up, then pour in your No. 2 batch and put on second speed, and add 10 lbs. of fondant cream. Let mix thoroughly, then flavor with 1 oz. of dissolved vanilla and $\frac{1}{2}$ oz. of tartaric acid and 4 lbs. of cherry pieces. Pour out in greased kettle dusted with flour; then pour out on boards lined with wafers, and spread. Use rods $\frac{3}{8}$ in. thick and cover with yellow wax paper, and press with boards and heavy weights. Let stand till next day; then pull off paper and rip in bars on machine, and then cut with knife in thin slices or oblong shape; then dip in chocolate.

You will find my formulas are the most com-

plete and up to date on nougat that were ever offered to the readers and candy makers, and if a candy maker can't take these formulas I have on nougat and the house he works for ought to sell at least 30,000 pails a year.

APRICOT NOUGAT

No. 1

15 lbs. of glucose

10 lbs. sugar

1 qt. of water

Cook to 260.

1 lb. of french gelatine, soak in $\frac{3}{4}$ gal. of water; beat up very stiff and white.

Then cook No. :

30 lbs. sugar

10 lbs. glucose

$3\frac{1}{2}$ lbs. of C. B. butter

3 qts. of water

Cook to 265 winter time.

Then pour your No. 2 batch in your batch that is beaten up stiff and add 20 lbs. of fondant cream. Let mix thoroughly on second speed, then have some french dry apricot, 10 lbs., and mix through your batch. Flavor with $\frac{1}{2}$ oz. of vanilla. Never let your stirrer run only enough to mix your fruit, as they will color your batch. Pour out on lined boards with wafers and then spread out, using 1 inch rods on your trays and then cover the top with wafers and be sure to lap each naffer. Then cover with yellow wax paper to keep your naffers clean. Then press and let stand till next day. Then rip on nougat

machine and cut in oblong bars. Let dry till next day, then pack in pails.

ALMOND NOUGAT SQUARES

No. 1

15 lbs. glucose

7 lbs. sugar

1 pt. of water

Cook to 260.

Soak 12 oz. of gelatine in $\frac{1}{2}$ gal. of water. Then beat up very stiff.

Then cook No. 2:

Syrup

1 qt. of water

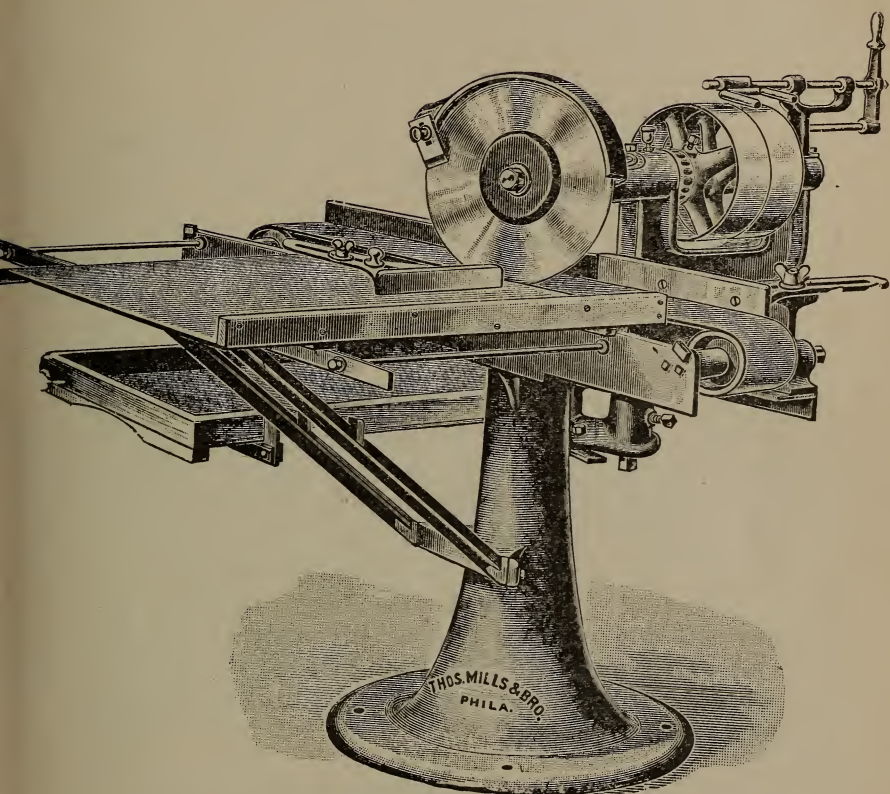
15 lbs. sugar

7 lbs. glucose

3 lbs. of C. B. butter

Cook to 260.

Pour your syrup in your batch that you have beaten up stiff and put on your slow speed, and mix; then add 15 lbs. of fondant cream and mix thoroughly, and $\frac{1}{2}$ oz. of vanilla and 8 lbs. of almonds. Pour out on boards lined with wafers, and use rods $\frac{3}{4}$ inch square. Put wafers on top and cover with wax paper; then press and let stand till next day. Then cut in squares on nougat machine. Always rip your batch first; then let them dry before cutting them in squares. When dry pack in pails with pockets and circle top tray.



Nougat Cutter.

ALMOND TOP NOUGAT

5-Cent Package

No. 1

8 lbs. glucose

7 lbs. sugar

1 pt. of water

Cook to 58.

Soak 6 oz. of gelatine in 1 qt. of water.

Beat up stiff in stirrer kettle.

Now cook syrup:

8 lbs. sugar

7 lbs. glucose

1 $\frac{1}{2}$ lbs. C. butter

$\frac{1}{2}$ qt. of water

Cook to 262.

Pour your syrup in your batch that is beaten up stiff; then add 6 lbs. of fondant cream and mix well; then pour out on lined board. Flavor with vanilla and strawberry and color light pink for strawberry batch, and then spread out on boards 4 ft. square and throw some almond pieces on top your batch, and then take a rolling pin and roll them so as to press them down; then let your batch stand till next day, and cut in flat bars and wrap three bars to a package. These nougat must not be pressed.

CHOCOLATE DIPPED

5-Cent Almond Bar

12 lbs. of glucose

6 lbs. of sugar

1 pt. of water

Cook to 255.

Soak 12 oz. of gelatine in $\frac{1}{2}$ gal. of water.
Beat up stiff, and then cook

Syrup

12 lbs. sugar
6 lbs. glucose
 $2\frac{1}{2}$ lbs. of C. butter
1 qt. of water

Cook to 265.

Add 12 lbs. of fondant cream, and mix thoroughly; then add 6 lbs. of almonds and $\frac{1}{2}$ oz. of vanilla. Pour out on your lined boards with wafers and spread out. Then cover your batch with yellow wax paper and press. Let stand till next day; then pull off paper and mark in bars and cut with a sharp knife. When cutting nougat always use a damp cloth to clean off your knife when it sticks to the knife.

WRAPPED PAIL NOUGAT

No. 1

15 lbs. of glucose
8 lbs. of sugar
1 qt. of water

Cook to 258.

Soak 10 oz. of french gelatine in $\frac{1}{2}$ gal. of water. Pour in stirrer kettle and beat up very stiff.

Now cook your syrup:

15 lbs. sugar
20 lbs. glucose
1 qt. of water
3 lbs. of C. B. butter

Cook to 265.

Pour your syrup in your batch that is beaten

up and then add 10 lbs. of fondant cream. Mix thoroughly; then have 10 lbs. of spice jelly gum drops, assorted. Flavor and color, and $\frac{1}{2}$ oz. vanilla. Then pour out on lined boards with wafers and use rods 1 inch thick or square. Then put wafers on top of your batch and then yellow wax paper to keep your wafers clean and press with a tray and heavy weights on. Put one batch on top the other. Next day cut in strips on nougat cutter and then lay your strips flat and cut on caramel machine and wrap, or you can spread this batch on two boards 4 ft. square and make two batches, one white and the other pink, which makes a very pretty piece wrapped.

JELLY SPICED GUM DROPS

For Wrapped Nougat

Jelly Part

Soak 1 lb. of Jap gelatine in 4 gals. of water 1 hour before you are ready to cook your batch. Use warm water. Then cook your Jap gelatine till it is thoroughly dissolved, and then strain through a fine sieve. Then add 40 lbs. of glucose and 20 lbs. sugar, and cook till your batch falls in fine strings from your paddle. Then pour out in tin tub.

Gum Part

35 lbs. glucose
25 lbs. sugar
 $1\frac{1}{2}$ oz. tartaric acid
7 lbs. of Pearl starch
5 gals. of water

Dissolve your Pearl starch and $1\frac{1}{2}$ oz. of tartaric acid in 5 gals. of water; and then add in

stirrer kettle with your sugar and glucose, and cook till your batch falls in sheets from the paddle; then pour in your jelly batch and let mix thoroughly with the steam on; then turn off steam and color and flavor: white lemon, orange orange, green mint, red cherry, light red strawberry. Cast in machine and run out in hot dry starch. Let in dry room for 5 days; take out to cool then run them through starch buck. Then sand and put away in pails till you make your next batch of wrapped nougat.

WRAPPED NOUGAT

No. 2

50 lbs. glucose

25 lbs. sugar

2 qts of water

Cook to 260.

Soak 10 oz. of french gelatine in 3 pts. of water. Then pour in stirrer kettle and beat up very stiff; then add $2\frac{1}{2}$ lbs. of C. B. butter melted and pour in your batch with 10 lbs. of fondant cream. Mix thoroughly; then take out with a dipper out of your kettle and dip your dipper into cool water to keep it from sticking to the dipper, and have your boards lined with wax paper and wafers, and you will have to spread with your hands by dipping them in cold water. Then spread wafers on top and wax paper; then press with a tray and heavy weights; add your 10 lbs. of spiced drops just before taking out of kettle.

PINEAPPLE FRUIT NOUGAT

1 lbs. glucose
7 lbs. of sugar
1 qt. of water

Cook to 260.

Soak 12 oz. of gelatine in 2 pts. of water and have ready in your stirrer kettle while your batch is cooking; then beat up very stiff.

Now cook syrup:

20 lbs. of sugar
6 lbs. of glucose
3 lbs. of C. butter

Cook to 265.

Pour your syrup in your batch that is beaten up stiff and let mix thoroughly; then add 15 lbs. of fondant cream. Let your fondant mix thoroughly; then add $\frac{1}{2}$ oz. vanilla and 7 lbs. of pineapple pieces.

Then pour out in greased and dusted flour kettle and pour out on your boards lined with wax paper and wafers. Spread with a wide scraper and cover with heavy yellow wax paper and press till next day; then pull off paper and cut on the nougat cutter in strips and then with knife. Let dry. Then pack in pails with pockets and top circle tray.

FRUIT CAKE NOUGAT

10 lbs. glucose
8 lbs. sugar
1 qt. of water

Cook to 260.

Soak 11 oz. of french gelatine in $\frac{1}{2}$ gal. of water and beat very stiff in stirrer kettle.

Now cook syrup :

18 lbs. of sugar

5 lbs. glucose

$\frac{1}{2}$ lb. of C. B. butter

2 qts. of water

Cook to 265.

Pour your syrup in your batch that is beaten up very stiff; then add 18 lbs. of fondant cream. Mix thoroughly; then have 4 lbs. of cherry pieces and $\frac{1}{2}$ oz. of vanilla in before you cook your batch. Have 7 pails lined, first with wax paper and then with wafers. Cut in strips for bottom and side of your flat pails. Then fill your pails one-third full of white No. 1.

Then make another batch and color pink, and use 4 lbs. of pineapple and 2 lbs. of almonds in your batch. Flavor strawberry.

No. 3

Then make your third batch, and add 5 lbs. of liquid chocolate in your syrup batch. Cut up fine when you pour in your batch in the first part.

Then add 4 lbs. of filbert nuts and you will have a three-layer cake. Cover the top with wafers. Cut and also wax paper. Then press your batch, for if don't press your nougat it will never cut smooth. To press your pails, take a pail cover and have it cut so that it will go in the pail; then put heavy weights on top; let stand till next day, then put a lace circle on top and cover.

This fruit cake will cut two months after it is made if you follow my formula, and it makes a very attractive piece for the retail trade, and

to cut this fruit cake always use a sharp knife, and after each cut run your knife over a wet cloth.

PRINCESS NOUGAT SQUARES

10 lbs. glucose

8 lbs. sugar

1 qt. of water

Cook to 260.

Soak 8 oz. of gelatine in 4 pts. of water.

Beat up very stiff in stirrer kettle. Color pink.

Now cook syrup:

10 lbs. of sugar

4 lbs. glucose

1 qt. of water

1 ½ lbs. of C. B. butter

Cook to 265.

Then add your syrup to the batch that you have beaten up stiff, and then add 10 lbs. of fondant cream. Mix thoroughly; then add 3 lbs. of pineapple and 2 lbs. of almonds, ¼ oz. of vanilla. Pour out on lined boards with wafers. Let your batch set for 1 hour till it sets; then have a triangle rod and press down in your pink till it touches the board.

Then cook No. 2 batch the same as No. 1.

Instead of pineapple use 4 lbs. of cherry pieces and 2 lbs. of almonds.

Pour out on your pink batch and then cover with heavy yellow wax paper; then press with board and let stand till next day. Then cut with nougat cutter in strips, and then in squares with sharp knife. When dry pack in pails with pockets and circle top tray.

SULTANA RAISIN NOUGAT

Vanilla Bottom

- 8 lbs. sugar
- 7 lbs. glucose
- 10 lbs. condensed milk
- 1 $\frac{1}{2}$ lbs. C. B. butter
- 1 qt. of water

Cook to stiff ball.

Add 10 lbs. of fondant cream.

Let cream in the kettle for 10 minutes; then add 5 lbs. of glucose. Let mix thoroughly; add 1 oz. of vanilla. Pour out on board lined with yellow wax paper.

Now cook:

- 8 lbs. of glucose
- 7 lbs. of sugar
- 1 pt. of water

Cook to 258.

Soak 8 oz. of gelatine in 3 pts. of water.

Then put in stirrer kettle and beat up very stiff.

Now cook syrup:

- 10 lbs. of sugar
- 7 lbs. glucose
- 2 lbs. C. B. butter
- 1 qt. of water

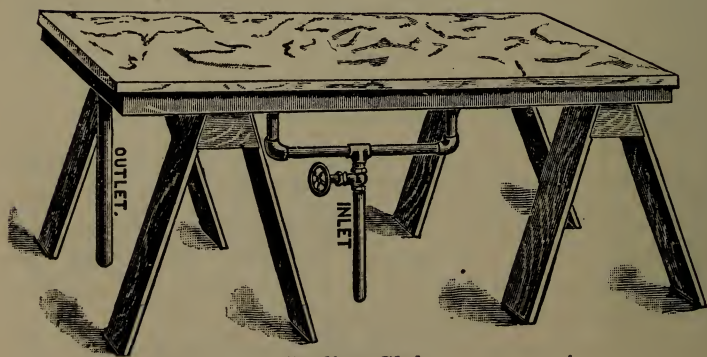
Cook to 265.

Add your syrup to your batch that is beaten up stiff and then add 12 lbs. of fondant cream. Mix thoroughly. Then add 6 lbs. of white sultana raisins, $\frac{1}{2}$ oz. of vanilla. Pour out on your vanilla bottom.

Then cook chocolate top:

The same as the vanilla except add 3 lbs. of

liquid chocolate and color with little chocolate brown, and use 7 lbs. of glucose, after you add your cream fondant instead of 5 lbs. for the bottom. Let stand till next day. Be sure and press this batch. Use yellow wax paper on top. Next day pull off paper and glaze with white glaze and mark one way and cut on nougat machine in strips; then cut with sharp knife where you have marked.



Cooling Slab.

ICED GOODS WORK

No. 1

ICED COCOANUT SQUARES

- 3 lbs. of C. butter
- 75 lbs. glucose
- 35 lbs. sugar
- 50 lbs. fine cocoanut
- 4 oz. of vanilla flavor

Cook your 75 lbs. of glucose, 35 lbs. of sugar, 3 lbs. of C. butter and 2 lbs. of corn flour in your steam jacket kettle with a stirrer. Cook to 243 degrees; then turn off steam and add your 50 lbs. of fine cocoanut; then your 4 oz. of vanilla flavor; then pour out in a kettle that has been greased and dusted with flour; then pour out on a cold slab that has been greased and dusted with flour and granulated sugar. When partly cool size down and cut in squares on the caramel cutter. Then dip in icing and let stand till next day; then they are ready to pack in pails.

MOLASSES COCOANUT SQUARES

- 50 lbs. glucose
- 25 lbs. sugar
- 2½ lbs. C. butter
- 2 lbs. flour
- 2 gals. of molasses

Cook to 242 degrees in steam jacket kettle; then turn off steam and add 40 lbs. of fine cocoanut. Pour out on greased slab; when cool size down on sizing machine and cut in squares on caramel cutter. Then dip in maple icing. Color with burnt sugar color or make a maple icing.

- 2½ gals. of water
- 1½ lbs. French gelatine
- 2 lbs. glucose
- 40 lbs. brown sugar
- 12 lbs. maple sugar
- 12 lbs. of fondant cream

Melt your 1½ lbs. of gelatine in 2½ gals. of water in your steam jacket kettle till your gelatine is dissolved; then add your 2 lbs. of glucose and your 12 lbs. of maple sugar that has been cut or broken in small pieces; then add your 40 lbs. of brown sugar; stir in steam jacket kettle with a little steam on till your sugar is thoroughly dissolved, but do not let your batch boil when your sugar is dissolved; then pour half of your batch into your icing beater and beat up very light; then add your 12 lbs. of fondant cream and just beat your batch enough after your fondant is in to mix well; then it is ready to dip with. Always use heavy yellow wax paper to dip on and always let stand till next day before you take your iced goods off the paper, and never dip iced goods in a cold room where chocolates are dipped, as your icing will never dry and come off the paper.

ICED COCOANUT STICKS

- 40 lbs. glucose
- 20 lbs. sugar
- 2 lbs. C. butter
- 1½ lbs. of flour

Cook to 240 for cold weather and cook to 245 in summer time. Then add 38 lbs. of fine cocoanut and 15 lbs. of jelly drops; then pour out on greased slab that has been dusted with

granulated sugar; spread out and use bars $1\frac{1}{2}$ inches high; then when cold cut in $\frac{3}{8}$ inch strips on nougat cutter and then cut on caramel cutter; then dip in transparent icing.

TRANSPARENT ICING

Dissolve 2 oz. of icing powder in 2 qts. of boiling water.

Then add 20 lbs. of bX sugar that has been sifted and mix with your hand or paddle till smooth; then add 2 lbs. of fondant cream and mix thoroughly; then it is ready to dip with. Never heat your icing in your dipping kettle any hotter than you can hold your hand in the icing, or else your icing will spot and get dry.

ICED COCOANUT ROLLS

Run Through the Rolls

50 lbs. glucose

20 lbs. sugar

2 lbs. C. butter

2 lbs. flour

Cook to 245 in cold weather or 250 in summer time; then add 35 lbs. of fine cocoanut and 4 oz. of vanilla. Pour out on a greased slab and dust with flour. When cold enough to handle size down and cut on your ripping machine the width of your rolls; then run through your rolls out on a sheet iron table. When cold break and then dip in icing. You can use transparent icing by using different colors. Vanilla cocoanut rolls; strawberry cocoanut rolls; maple or molasses and chocolate cocoanut rolls. Always color your syrup

before you add your cocoanut, and also your liquid chocolate, or you can dip them in gelatine icing. You can make your batch two colors, which will show when dipped in transparent icing.

ICED VANILLA COCOANUT SQUARE

10 lbs. sugar
5 lbs. glucose
10 lbs. condensed milk
2 lbs. C. butter

Cook to hard ball when tried in cold water; then add 10 lbs. of fondant cream and cream for 5 minutes in your stirrer kettle; then add 8 lbs. of glucose and cream your batch for 10 minutes; then add 5 lbs. of fine cocoanut and 2 oz. of vanilla flavor. Mix thoroughly; then pour out on your fudge trays 4 ft. square that have been lined with heavy wax paper with rods around. Let stand till next day; then mark in squares and cut, or else cut in strips on nougat cutter; and then cut in squares with a knife; then dip in icing.

ICED PINEAPPLE NOUGAT BARS

No. 1 Part

12 lbs. glucose
9 lbs. sugar
1 qt. of water

Cook to 260 degrees.

Dissolve 1 lb. of French gelatine in $\frac{1}{2}$ gal. of water in your stirrer kettle or nougat kettle and pour your No. 1 part or batch in your dissolved gelatine and beat up very stiff in your kettle. While your batch is beating, cook No. 2 part:

30 lbs. sugar

10 lbs. glucose

1 gal. water

3½ lbs. of C. butter or Nucoa butter

Cook to 265 degrees.

Pour No. 2 batch in your batch No. 1 that is beaten up stiff, and change your speed on your cone pulley so that your beater does not run too fast. When your butter is mixed thoroughly in the batch, then add 18 lbs. of fondant cream, and let mix thoroughly; then add 10 lbs. of pineapple pieces and pour out in a kettle that has been greased and floured, and pour out on a tray 4 ft. square that has been lined with heavy yellow wax and wafers or rice paper; then use rods 1 inch high around the tray; then cover your batch with heavy yellow wax paper, and then put another tray on top and press with heavy weights, or put another batch on top. Let stand till next day; then cut in strips for nougat cutter and cut in thin strips, and then cut in bars with a knife; then they are ready to ice in white and pink icing. Let stand till next day; then pack in pails or boxes.

ICED NOUGAT BLOCKS

No. 1 Part

8 lbs. glucose

5 lbs. sugar

1 qt. water

Cook to 260 degrees.

Dissolve 7 oz. of gelatine in 1 qt. of water in your nougat kettle; then pour your batch in your gelatine and beat up very stiff.

No. 2 Part

10 lbs. sugar
 4 lbs. glucose
 1½ qts. of water
 2 lbs. of C. butter or Nucoa

Cook to 265 degrees.

Pour your No. 2 batch in your No. 1 batch that is beaten up very stiff, and add 10 lbs. of fondant cream. Mix thoroughly and add 4 lbs. of almonds and ¼ oz. of vanilla. Pour out on lined boards or trays with wax paper and wafers. Then make another batch the same and color pink and instead of almonds use cherry pieces and flavor with cherry flavor, and then pour your pink batch on top of your white; then cover with yellow wax paper and put a tray on top and press and let stand till next day; then rip your batch on the nougat cutter and then cut in squares with a knife; then dip in transparent icing.

SLAB WORK ON FIRE PEANUT SQUARE

No. 1 Spanish Peanuts

25 lbs. sugar
 18 lbs. glucose
 ½ gal. of water

Cook to 260.

Add slowly 35 lbs. of No. 1 Spanish peanuts till they are roasted a very light brown in the syrup, and if your batch starts to scorch set your kettle up by adding another ring on your furnace. Then spread out on slab with a pallet knife; then cut in squares. When cool break in squares and pack in pails.

PEANUT BAR

Five-Cent Bar

14 lbs. of sugar
12 lbs. of glucose
1 qt. of water

Cook to 258.

Add 30 lbs. of No. 1 Spanish peanuts. Always add a few peanuts at a time so as to give the syrup time to boil through, for if you throw them all in at a time you won't be able to keep them from scorching. When partly roasted light brown, pour out on greased slab between rods, and have your rods marked off the size, so when you cut your bars they will come out even.

NO. 2 PEANUT SQUARES

25 lbs. sugar
18 lbs. glucose
 $\frac{1}{2}$ gal. of water

Cook to 260.

Add slowly 35 lbs. of No. 2 Spanish peanuts. Cook your peanuts in the syrup till they are a light brown. Pour out on greased slab and cut in squares. When cold break and pack in pails.

WRAPPED PEANUT BAR

11 lbs. of glucose
11 lbs. of sugar
1 qt. of water

Cook to 260.

Add 28 lbs. of roasted No. 2 peanuts, and be sure and cover your fire with some coke while

you are stirring your peanuts in through the batch. Pour out on a greased slab dusted with a little flour and granulated sugar; then take your iron rolling pin and roll out very thin and then have a flat bar to loosen up your batch from the slab, so that your batch will slide on the slab while you are rolling out your batch thin, or I have found that a saw with the teeth ground off on the emery is a very handy tool for slab work. Then cut in bars and wrap 100 to a box.

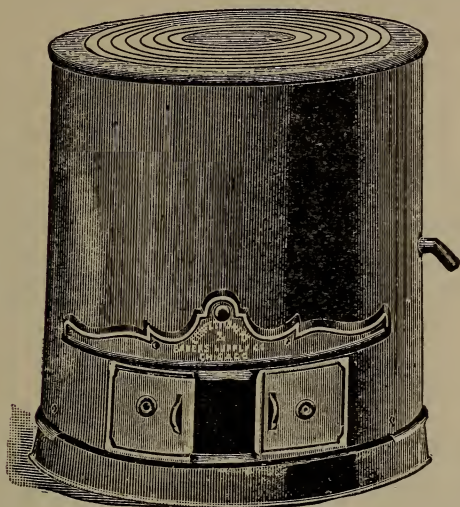
BLANCHED VIRGINIA PEANUT BAR OR SQUARES

14 lbs. sugar
12 lbs. glucose
1 qt. of water

Cook to 265.

Add 30 lbs. of blanched Virginia peanuts on the fire with the fire deadened with coke; then pour out on greased and floured slab.

Then roll down thin and when you have your batch rolled down take and run your flat bar or saw underneath the batch and pull your batch apart so that your batch will not show any clear spots and will look like all peanuts. Then glaze with white glaze after you are through cutting. Let cool and pack in cases or 100 to box.



Cooking Furnace.

NO. 1 YANKEE PEANUT BRITTLE

22 lbs. sugar

18 lbs. glucose

$\frac{1}{2}$ gal. of water

Cook to 258.

Add 18 lbs. of No. 1 Spanish peanuts and roast them in your syrup till your peanuts are a very light brown; then set off the fire and add 4 oz. of soda and stir it thoroughly; then pour it out on two slabs that have been greased; then spread out thin with your pallet knife, and then pull out very thin. When cold pack in cases.

COCOANUT BRITTLE

For Fine Retail Trade

5 lbs. of sugar

3½ lbs. of glucose

1 qt. of water

Cook to 295.

Add 2 lbs. of shredded cocoanut on the fire; then set off and add 1 oz. of soda; stir thoroughly and pour out on a warm greased slab, and spread thin. This brittle must be pulled very thin, so as to show the cocoanut very plain. Always have a warm slam for making very thin brittle, or else your batch will freeze and you can't flake your batch.

PECAN BRITTLE

5 lbs. sugar

3½ lbs. glucose

1 qt. of water

Cook to 298.

Add 2 lbs. of pecan halves on the fire; then set off the fire and add 1 oz. of soda. Mix through. Pour out on greased slab, and stretch this batch very thin so as to show the pecan halves very plain. When cool pack in 10 lb. cases.

BLANCHED ALMOND BRITTLE

8 lbs. sugar

3½ lbs. glucose

1 qt. of water

Cook to 298 or 300.

Add 2 lbs. of blanched almonds on the fire; then set off the fire and add 1 oz. of soda.

Put 2 lbs. of almonds in some hot water and then let them stay in the boiling water till you can peel the skins off the almonds.

BLACK WALNUT BRITTLE

5 lbs. sugar
3½ lbs. glucose
1 qt. of water

Cook to 298.

Add 2 lbs. of black walnuts on the fire and roast till your syrup boils up through the walnuts; then set off the fire and add 1 oz. of soda. Stretch out very thin so as to show the walnuts very plain. When cold pack in cases.

NO. 2 PEANUT BRITTLE

For Wholesale Trade

25 lbs. sugar
18 lbs. glucose
½ gal. of water

Cook to 260.

Add 18 lbs. of No. 2 Spanish peanuts and roast in the syrup till your peanuts are a very light brown; then set off the fire and stir in 5 oz. of soda, and pour out on two greased slabs. Have your helper to spread one batch while you spread the other.

Then stretch thin and when cold pack in 30-lb. cases.

BLANCHED PEANUT SQUARES

15 lbs. sugar
12 lbs. glucose
1 qt. of water

Cook to 275 degrees.

Add slowly on the fire 35 lbs. of blanched Virginia peanuts. Pour out on greased slab and

roll down with a rolling pin and then take your flat bar and run underneath the batch and stretch your solid places out so it will look like your batch has very little syrup and all peanuts; then cut in squares and pack in flat cases in layers. You can glaze your batch, which will make it have a nice finish on top. Let dry then before you pack in cases.

PEANUT BRITTLE CHIPS

For Fancy Chocolate Boxes

6 lbs. sugar
4 lbs. glucose
1 qt. of water

Cook to 298.

Add 4 lbs. of crushed peanuts on the fire. Let your syrup boil up through your peanuts; then set off the fire and add 1 oz. of soda. Mix thoroughly.

Pour out on a warm slab and spread thin with your pallet knife, and then stretch very thin and cut in chips $\frac{1}{2}$ inch wide and $1\frac{1}{4}$ inch long. To make these chips never use a cold slab, as your batch will get cold before you can cut your chips. Heat up your slab with a batch of stick candy and don't use your cold water on the slab. This makes a very brittle chip with chocolate on or without being dipped.

For your peanuts take and roast some No. 1 Spanish in cocoanut oil; then crush with a rolling pin and blow off the skins with a bellows.

NO. 2 SPANISH PEANUT SQUARES

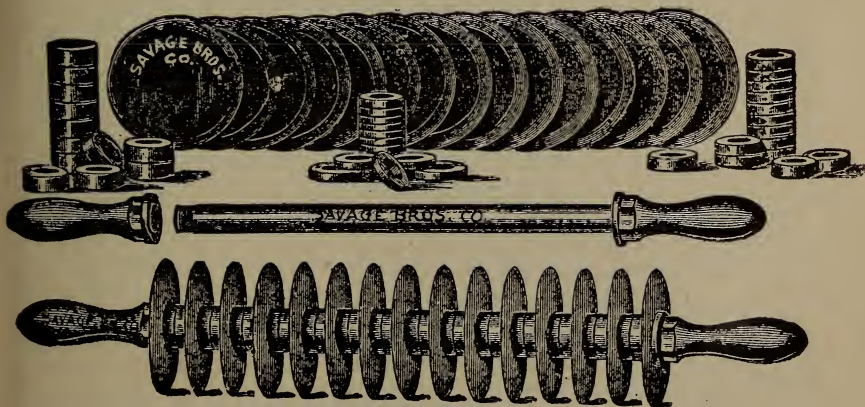
20 lbs. sugar

20 lbs. glucose

$\frac{1}{2}$ gal. of water

Cook to 260.

Add 40 lbs. of No. 2 Spanish peanuts raw, and add slowly, for if you pour all your peanuts in at a time they will scorch and you won't be able to stir your batch. Never use a hot fire. After you have all the peanuts in your batch for your syrup will be cooked too high before your peanuts are roasted; either set your kettle up with a piece of coke or use your rings on the furnace. Pour out on greased slab and spread with a pallet knife, and cut in squares. When cool break and pack in pails.



Adjustable Steel Cutter.

NO. 1 PEANUT SLAB

20 lbs. of sugar
17 lbs. of glucose
 $\frac{1}{2}$ gal. of water
Cook to 260.

Add 40 lbs. of No. 1 Spanish peanuts, raw. Always add your peanuts in your batch slowly. Give the syrup time to boil through your peanuts. Let your peanuts roast a light brown. Then take off the fire and pour out between rods set the length of your case or pan. When partly cool, cut them with a cutter set the size of case or pan. Let get cool before packing.

SLICED COCOANUT SLAB

15 lbs. of sugar
11 lbs. glucose
 $\frac{1}{2}$ gal. of water
Cook to 300 in cold weather; 312 in warm weather.

Add on the fire 11 lbs. of sliced cocoanut. Let your syrup boil up through the cocoanut; then pour out on greased slab between rods set the size of pans or cases. When partly cold cut the width with a cutter. When cold pack.

HINKY DINKY

For Baskets and Pails

25 lbs. of sugar
20 lbs. of glucose
 $\frac{1}{2}$ gal. of water
Cook to 265.

Add 15 lbs. of Virginia peanuts, raw. Then

cook till they are roasted a light brown. Then add 15 lbs. of sliced cocoanut. Let your syrup boil up through; then pour out on greased slab and spread out with a paddle; then stretch your batch very thin out on a cold slab so that you won't have any syrup or clear places, and when you stretch this batch out on two slabs it looks just like you haven't any syrup on your peanut and cocoanut. This makes a very good piece in cool weather. When cold pack in pails and baskets.

FIVE-CENT NUT CAKE

Chocolate Dipped

10 lbs. of sugar

8 lbs. glucose

1 qt. of water

Cook to 300.

Then add 4 lbs. of almond pieces

4 lbs. of pecan pieces

4 lbs. of blanched Virginia peanuts

3 lbs. of walnut pieces

Then pour out on greased slab dusted with a little flour.

Then roll your batch very thin $\frac{1}{4}$ inch thick and streak your batch so that you won't have any solid places; then cut with a cutter so that your bar will be $2\frac{1}{2}$ oz. before dipped.

When cold dip in chocolate very thin on the machine.

SODA PEANUT CRISP

12 lbs. sugar

10 lbs. glucose

1 qt. of water

Cook to 260.

Add 10 lbs. of No. 1 Spanish peanuts, raw; let roast in syrup till a light brown; then set off the fire and stir in $2\frac{1}{2}$ oz. of soda. Pour out on greased slab between rods, and when you pour out your batch pour up one side and down the other side so that you won't have to use your pallet knife very little to fill in the center, and when partly cool cut in small bars with a cutter. If you stir your batch too much in spreading it, your batch will be heavy instead of being light. When cold break and dip in chocolate on the machine with very thin chocolate. Pack in pails or cases.

CHOCOLATE SPONGE

15 lbs. sugar

10 lbs. glucose

1 pt. of water

Cook to 285.

Then add on the fire 1 qt. of molasses, and stir your batch to keep from scorching. Cook to 270; then set off the fire and add 4 oz. of soda. Stir in thoroughly; then pour out on a greased slab between rods; then take your coke shovel and fill with red hot coke and keep moving the shovel around about 6 inches from your batch. Then take some heavy yellow wax paper that you use for fudge work and spread over the top; then lay one of your fudge trays or boards on the top of your batch so as to press it down. When partly cool take off cover and pull off your paper and mark in squares just through the top crust. When cool break in squares and dip in chocolate

and pack in baskets. When you pour out your batch on the slab, never spread your batch with a pallet knife; just pour along the slab. When they are made right they are very porous and light.

ICED TRANSPARENT PEANUT SQUARES

Or Bar—Assorted

12 lbs. of sugar

12 lbs. of glucose

1 qt. of water

Cook to 260.

Add 25 lbs. of blanched peanuts, Virginia, on the fire with your hot fire covered with some coke to keep your batch from scorching while you are stirring in your peanuts. Then pour out on a slab that has been greased and dusted with a little flour and granulated sugar; then roll down thin and cut in bars or squares. When cold break and dip in icing.

Make one batch white, then make one batch pink. Color your batch just before you add your peanuts, and then color one batch orange and when dipped in icing. Pack assorted in pails.

ICING FOR TRANSPARENT ASSORTED PEANUT SQUARES

1 gal. of hot water

3 oz. of Henry Otten's icelime powder

Mix thoroughly.

Then take $\frac{1}{2}$ lb. of fondant cream and put in bon bon dipping kettle and add 1 pt. of your

icelime powder. Mix thoroughly with a very little heat; then add some fine 4X powdered sugar to stiffen your syrup; then mix thoroughly with your hand. Don't have your icing any hotter than you can keep your hand in the icing while dipping. Let stand on wax paper till next day. Then pack in pails.

You can make a 5-cent bar dipped in transparent icing and wrap your 5-cent bar in gelatine transparent sheets with two cold seals or stickers on the bottom of each bar.

PAN TAFFY AND CHEWING TAFFY. VANILLA CREAM TAFFY

15 lbs. of sugar
12 lbs. of glucose
 $\frac{1}{2}$ gal. of water
2 lbs. of Nucoa butter

Cook to 280 degrees.

Add 3 pts. of 20 per cent cream on the fire and stir; then cook your batch to a crack when ried in cold water. Pour out on a greased slab. When partly cool, pull on machine very light and flavor with vanilla. Have a clean slab dusted with powdered sugar, and stretch out in thin sheet. Then cut size to fit the pan. Let on slab till cold; then pack.

STRAWBERRY CHEWING TAFFY

15 lbs. of sugar
11 lbs. of glucose
1 qt. of water
2 lbs. of Nucoa butter

Cook to 270.

Add 5 lbs. of condensed milk, and cook your batch up to a light crack when tried in cold water.

Pour out on slab to cool.

Then cook:

15 lbs. sugar

12 lbs. glucose

1 qt. of water

1½ lbs. Nucoa butter

Cook to 260 degrees.

Set off the fire and stir in 1 oz. of gelatine dissolved in ½ pt. of water. Pour out on slab to cool; then mix your two batches together and color a light pink and flavor with 1 oz. of strawberry flavor and ½ oz. of tartaric acid dissolved in your 1 oz. of strawberry flavor.

Pull on machine very light and stretch out in sheets to the size of your pans. Let stand on cold slab. When cold, pack.

MOLASSES FILBERT TAFFY

15 lbs. of sugar

12 lbs. of glucose

½ gal. 20 per cent cream

2 lbs. of Nucoa butter

1½ gals. of molasses

Cook to a crack when tried in cold water or 260 degrees.

Cook this batch in the stirrer kettle, or if cooked on fire cook your batch 300 degrees before adding your molasses and cream; then cook on slow fire to a crack when tried in cold water. Pour out on cold and when partly cool pull on machine hook. Then take off your batch from the machine and mix in 3½ lbs. of filberts; then

put on machine again and just mix your filberts through; then stretch out in sheet for pans.

BLACK WALNUT TAFFY

20 lbs. sugar

18 lbs. glucose

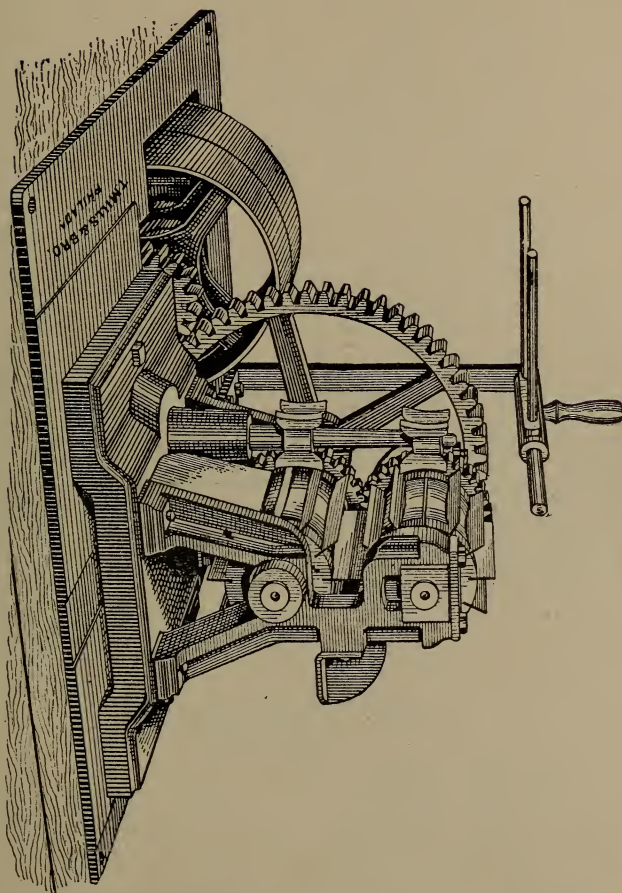
1 qt. of water

2½ lbs. of Nucoa butter

Cook to 270 degrees.

Then add 5 lbs. of condensed milk, mixed with 4 oz. of flour on the fire; then cook your batch to a crack when tried in cold water. Pour out on greased cold slab. When partly cool pull on machine, and when pulled very light take off the machine hooks and add 4 lbs. of black walnuts, flavor with 2 oz. of vanilla. Then pull out on a cold slab in sheets and cut to fit the size of your pans.

Power Kiss Machine.



BLACK WALNUT KISSES

No. 2

30 lbs. glucose
20 lbs. sugar
2 lbs. of Nucoa butter
 $\frac{1}{2}$ gal. of water
1 lb. of flour

Cook to a crack when tried in cold water, or 258 degrees.

Mix your flour with the glucose always when you cook your batch in the steam kettle, so as to make a smooth paste. Then add sugar and water and Nucoa butter. If you cook on the fire, add your flour off the fire with a little milk or glucose. Pour out on greased slab. When partly cool pull on machine; add 2 oz. of vanilla flavor. Then cut on kiss machine and run out in 4X sugar on the table. Before they are wrapped have the powdered sugar sieved off of them; then wrap in white and pink wrappers.

CHOCOLATE TAFFY

For Counter Pans

15 lbs. sugar
12 lbs. glucose
1 qt. of water
 $1\frac{1}{2}$ lbs. of Nucoa butter

Cook to a crack when tried in cold water, or 260 degrees. Then set off the fire and add $\frac{1}{2}$ oz. of gelatine dissolved in a little water. Pour out on a greased cold slab; then have 2 lbs. of liquid chocolate cut up fine and scatter over your

batch. When partly cold, fold up your batch and mix your chocolate through the batch. When cool, pull on machine or hook; stretch out in sheets on cold slab, and cut the size of pans.

SALT WATER TAFFY

White, Pink and Chocolate
For Counter Pans

20 lbs. sugar
17 lbs. glucose
1 ½ lbs. Nucoa butter
1 qt. of water

Cook to 265.

Then add on the fire 1 lb. of butter.

Cut up in thin slices, and cook your batch up to 20; set off the fire and add 3 oz. vanilla and 3 oz. of salt. Pour out on greased cold slab, and always fold in the edges of your batch, as it keeps the batch from getting lumpy. When cool enough to handle, pull on machine or hook, and pull out in sheets on cold slab and cut the size of your counter pans.

SALT WATER TAFFY KISSES

30 lbs. glucose
20 lbs. sugar
1 qt. of water
1 lb. of flour
1 lb. of Nucoa butter
1 lb. of creamery butter

Cook to a crack in stirrer kettle, to cook this batch as steam cooking is always better than fire

cooking on low boiled goods. Add 2 oz. of vanilla, 4 oz. of salt and pour out on a greased cold slab, and when cool enough to handle, pull on machine and always pull your soft boiled goods as cold as possible on the machine and they will be easy to handle on the table when spinning out your batch, as the colder you run them out the better shape your kisses will have when wrapped.

FRUIT KISSES

20 lbs. glucose
15 lbs. sugar
1 lb. of flour
1½ lb. of C. B. butter
1 qt. of water

Cook to 260, or a crack when tried in cold water.

Pour out on greased and floured slab; dust your slab very lightly with flour, after you have greased it.

While your batch is cooling on the slab, grind 3 lbs. of cherry pieces and take one-third of your batch when it is pulled on machine or hook and mix in your fruit; then let your batch lay on cold slab till it gets cool; then roll up your fruit batch and take the rest off your batch and make a jacket around the fruit center. Then spin out just like other kisses through the kiss machine, and dust your table with 4X sugar. Then have the girls to wrap and pack.

For pineapple kisses use 3 lbs. of pineapple fingers ground through grinder.

For pecan center kisses use 3 lbs. of pecans ground fine.

PEANUT BUTTER KISSES

- 20 lbs. of glucose
- 15 lbs. of sugar
- 5 lbs. condensed milk
- $\frac{1}{2}$ gal. of molasses
- 1 lb. of C. B. butter
- 1 qt. of water

Cook to 260, or cook to crack when tried in cold water in stirrer kettle.

Pour out on cold water slab that has been greased and floured, and as your batch gets cold fold in the edges. When your batch is cool enough to handle, pull on machine or hook; then take 5 lbs. of peanut butter and add powdered sugar to stiffen your peanut butter so that it isn't runny. Use enough powdered sugar to make a stiff body to your butter and mix on the slab, and to flavor use 2 oz. of salt and 1 oz. of nutmeg. When your batch is pulled, let lay on cold slab and let get cool; then make a jacket around your peanut butter and spin out through the kiss machine and wrap in brown paper.

FONDANT CREAM

For No. 1 Chocolates

- 100 lbs. sugar
- 25 lbs. glucose
- 1 teaspoonful cream of tartar
- 4 gals. of water

Cook your 100 lbs. of sugar, 1 teaspoonful cream of tartar, 10 lbs. of glucose to 238; then add your 15 lbs. of glucose and let your batch boil up again to 238 for winter time, or 240 for summer time.

When cooking fondant cream, always see that your kettle has a cover or steamer on when you start to boil and keep your cover on steamer till your batch shows no sugar on the side of the kettle, because the least bit of grain will cause your whole batch to be grainy and not any good for making No. 1 chocolates.

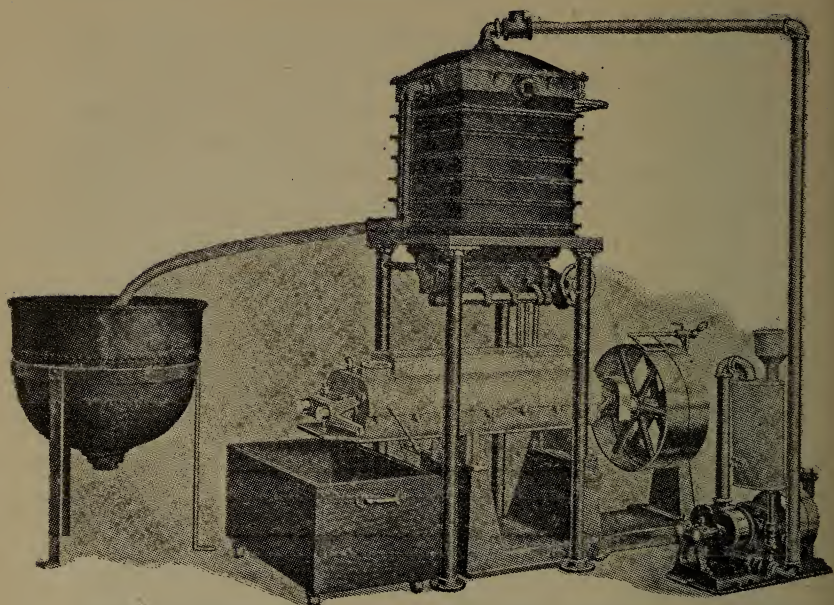
When your batch is cooked to 238, in using the ball beater you have to pour your batch out in a kettle and then on your beater. Always have the cold water turned on your cooler as soon as you start to cook your batch of fondant cream, so as to give your cooler time to get cold, and sprinkle a glass of water on your cooling table before you pour out batch on the machine. Then as soon as your batch is poured out, sprinkle a glass of water over the top of your batch to keep your batch from having a crust on top. When your batch is cold so that when you press your finger in the syrup the impression won't run together, then your batch is ready to cream on the machine. Always turn off the cold water before you start to cream your fondant. When your batch is creamed, then take off and put in cream tubs and cover over with a clean damp cloth; then it is ready to use for chocolate centers.

The colder you handle your cream on the machine while it is a syrup the smoother and softer your fondant cream will be, and the hotter you cream your syrup the dryer and grainier your fondant cream will be. There is such a thing as getting your cream too cold in the winter time, as your machine won't be able to pull your batch and you can make a 250 lb. batch if you have a

7-foot machine. If the Ball machine, these machines are all right for a house that turns out 2500 lbs. of cream a day, but when a house has to have 10,000 lbs. of cream a day the double cream whipper with the 600 lb. cooler is what they need, for you can cool a batch in 10 to 15 minutes time and start to cream, as they have a greater cooling capacity than the Ball machines, as it takes over 1 hour to cool your cream in the summer time with a 250 lb. batch, and as with the double whipper and cooler machine you can start to cream your batch 10 minutes after your batch is in your cooler, which is a great saving to a house that has to turn out from 10,000 to 20,000 lbs. of cream daily.

In using sugar never use beet sugar or western sugar for good that you want for white color, as it never has the clearness that the eastern sugar has. Confectioner's A or Crystal A sugar is always the best to use for white goods, as for the beet sugar when you are cooking 400 to 500 lb. batches you always have trouble in boiling over your kettle, as the beet sugar always will have a scum rise on the top of your batch, which has to be skimmed off.

Beet sugar can be used for chocolate centers and caramels and fudge work, as for crystallizing. Beet sugar ought not to be used if you want a bright crystal on your goods, and as for making the white color for cream, mixture of any kind beet sugar must not be used as the white goods always has a yellow cast to them.



Syrup Cooler and Cream Beater with Vacum Syphon and
Vacum Pump.

FONDANT CREAM FOR PAIL CHOCOLATES

16-Cent Goods

100 lbs. sugar
35 lbs. glucose
4 gals. of water

Cook to 238, winter time; 240 summer time.

FONDANT CREAM FOR CHOCOLATE DROPS

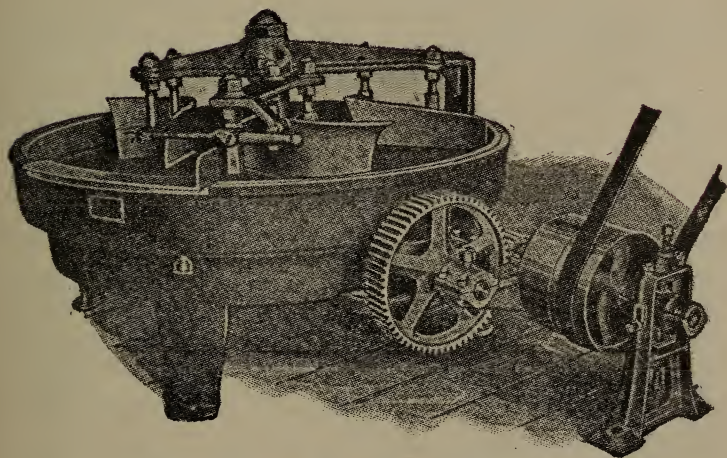
12-Cent Goods

100 lbs. sugar
50 lbs. glucose
3 gals. water

Cook to 238 winter time, and 240 in summer time.

FONDANT CREAM FOR FRENCH CREAM MIX

100 lbs. sugar
30 lbs. glucose
4 gals. water
Cook to 240 degrees.



Dayton Cream Beater and Cooler.

FONDANT CREAM FOR CRYSTAL- LIZING BON BON DIPPING

100 lbs. sugar
25 lbs. glucose
4½ gals. water
Cook to 241 degrees

FONDANT CREAM FOR BON COCOANUT CENTERS

100 lbs. glucose
250 lbs. sugar
6 gals. water
Cook to 242.

FONDANT CREAM FOR GLAZE DIPS

50 lbs. sugar
2 oz. of acetic acid No. 8
1 oz. of cream of tartar
2½ gals. water
Cook to 242.

Fondant Cream for glaze work or bon bons ought never be made in large batches, and for making glaze cream use a ball beater as the large beater is too much trouble in handling such a small batch. When your batch is cooked, always have your slab cool and sprinkled with a little cold water, and after your batch is poured out on the slab, sprinkle the top off your batch of cream to cut the grain of the sugar on top of your batch. Let your batch get cold, then cream and cover with a clean damp cloth in your cream tub.

When dipping never heat your cream any

hotter than you can hold your finger into the batch.

FONDANT CREAM FOR CRYSTAL- LIZING ICES OR JELLY CUTS

100 lbs. of sugar

25 lbs. glucose

4½ gals. water

Cook to 244.

Pour out in ball beater and as soon as your sugar forms a scum on top your batch start to cream, and as your batch will get hard and form a lump on the slab or beater, keep the machine running till you break the setting of your batch. Then it is ready to use. Never let your cream set for any length of time. Work your cream up as quickly as possible while there is heat in your batch.

FONDANT CREAM FOR FUDGE WORK AND NOUGAT

100 lbs. sugar

30 lbs. glucose

4 gals. of water

Cook to 240.

Don't let your cream get too cold before creaming your batch, as for fudge work you want short cream and for chocolate work you want smooth cream. The hotter you start to cream your syrup the grainier your batch will be, and the colder you cream your syrup the smoother your cream will be. What causes your batch to grain is you never steam your batch enough while

cooking or else you cut your water too short, or when using the cooler for the double whipper you didn't steam your cooler after letting it stand all night, or not having your cooler cold when you poured in your syrup.

FONDANT CREAM FOR CINNAMON POTATOES OR FIVE-CENT LOAF

60 lbs. of sugar
10 lbs. of glucose
1 oz. of cream of tartar
3 gals. of 20 per cent cream
1 gal. of water

Cook to 240.

Pour out on ball machine and when partly cool cream. Always use this cream up as quickly as possible. Don't let it ripen up.

FONDANT CREAM FOR CHERRIES AND STRAWBERRIES BEFORE CHOCO- LATE COATED

50 lbs. sugar
2 oz. of acetic acid No. 8
1 oz. of cream of tartar
2½ gals. of water

Cook to 242.

Add 3 lbs. of glucose. Let boil up again to 242.

FONDANT CREAM MAPLE

For No. 1 Chocolates

No. 1

100 lbs. of sugar

20 lbs. of maple sugar

35 lbs. glucose

5½ gals. water

Cook to 238 degrees.

Always dissolve your maple sugar first; then add your sugar and 10 lbs. of glucose. Steam your batch well, that you don't have any grain on the sides of the kettle; then cook to 238, and then add your 25 lbs. of glucose. Let boil up again to 238. Then run out in cooler. When cold cream.

No. 2

100 lbs. of sugar, southern

20 lbs. of maple sugar

25 lbs. glucose

1 oz. of cream of tartar

5½ gals. water

Cook to 238.

FONDANT CREAM FOR GLAZED DIPPED GRAPES

50 lbs. sugar

2 oz. of acetic acid No. 8

1 oz. of cream of tartar

2½ gals. of water

Cool to 242 degrees.

Then add 5 lbs. glucose. Let boil up again to 242. Pour out on cold beater and always sprinkle a little cold water on top of your batch after you have poured out your syrup on the cream beater. When cold, cream, then it is ready to use for dipping white grapes.

CRYSTALLIZING AND THE COOKING
OF CRYSTAL SYRUP

In cooking your sugar for crystal always use the best sugar, such as Crystal A and Confectioners A sugar. Never use beet sugar for cooking crystal, and the higher you cook your syrup the heavier your crystal will be on your goods, and the lower you cook your syrup the finer crystal you will have, but you must not cook lower than 33 degrees on your syrup gauge. If you cook below 33 degrees your goods won't take crystal and will get soft and sticky. Before you start to cook your crystal always try your gauge in cold water. If your gauge is at the zero mark or line when your gauge stands in water you know that your gauge is right, and if it stands above or below zero mark your gauge is wrong.

In cooking your syrup always put your water in your cooker first and then add the sugar. The quicker you cook your syrup for crystal the whiter and cleaner your crystal will be, and the slower you cook your crystal the deader your crystal will be on the goods, and the least grain on your kettle or cooker will grain your crystal. Too much shaking will spoil your crystal, as your crystal room ought to be away from heavy machines that will cause the floor to shake. Crystal pans or baskets ought to be clean for fine crystallizing, but they can be used for wholesale work by scraping the pans if they are dry.



Crystal Cooker and Cooler.

CRYSTALLIZING ON A LARGE SCALE

500 lbs. sugar

30 gals. water

Cook to $33\frac{1}{2}$ degrees for fresh cream mix.

For gum drops, 34 degrees on gauge.

When using lukewarm crystal let stand over night.

When using hot crystal let stand 5 hours in crystal at 34. Do not use hot crystal on cream work of any kind.

Run your water in the cooker and have a measure or stick to go by; each mark on your stick 5 gals., which will save time in measuring by the gallons. Then add your sugar, and start

your stirrer going in the cooker. When your batch starts to boil your syrup ought to be on the syrup gauge 31 degrees. Then be sure to have your cover on your cooker so as to steam your batch. Always draw off at the bottom of your kettle or cooker two or three times and pour back in while your batch is boiling so that there is not any sugar in your outlet when you drain your syrup. Then turn on cold water coil to cool to lukewarm; then it is ready to use in pans or baskets.

In using the baskets for crystallizing have a sheet iron tank that will hold 200 gals. Then set your wire baskets in your tank filled with creams or gums. To crystal fill them half full of goods, then set another row of baskets on top till you will have them up as high as you think your syrup will cover your top baskets; then have a rotary pump and pump your syrup in from the bottom and let your tank fill up with syrup; then let stand 8 to 10 hours; then drain your syrup from baskets and let run into another tank, and use in the vacuum pan for stick candy or for gum drops, or color creams. You can use once more by adding half sugar.

In using the crystal pan when your crystal is cooked and cool, fill your pan two-thirds full with centers and fill up with crystal syrup to cover your centers. Then have some cheese cloth cut the size of your pans and lay over the top and let stand five high in rows till next morning. If you pour your crystal at night just before you go home, if using hot crystal, let stand 6 hours, then drain. When draining your pans use a wire

screen for cover on top of your pans; let drain thoroughly and then spread out in trays with screen bottoms. In winter time your crystal room ought to be 80 degrees warm, as your goods will have a brighter crystal than if your room was cold. Always have your goods dry before packing.

PRICES PAID FOR PACKING FANCY BOXES CHOCOLATES

$\frac{1}{2}$ -lb. box	-----	$\frac{1}{2}$ c	
1-lb. box	-----	1c	
2-lb. box	-----	2c	
3-lb. box	-----	3c	
5-lb. box	-----	5c	
8-lb. box	-----	8c	
5-lbs. chocolates packed in layers	-----	2c	a box
5-lb. box loose	-----	$\frac{1}{2}$ c	a box
100 pieces in a box	-----	1c	a box
Chocolate dipped peanuts	-----	3c	a pail
Chocolate packed in cartons	-----	2c	a pail
Chocolates packed in layers	-----	7c	a pail
Chocolates packed in tray circles	-----	7c	a pail
Chocolate chips in layers	-----	7c	a pail
Chocolate chips in tubs	-----	4c	a pail

PRICES PAID FOR CHOCOLATE DIPPING

Almond top chocolate	-----	2c	lb.
Pecan top chocolate	-----	2c	lb.
Walnut top chocoate	-----	2c	lb.
Cherry top chocolate	-----	2c	lb.
Filbert top chocolate	-----	2c	lb.
Radish top chocolate	-----	2c	lb.

Rose leaf top chocolate	2c	lb.
Carrot top chocolate	2c	lb.
Cocoanut top chocolate	2c	lb.

DIPPED FRUIT AND NUTS

Almonds	3c	lb.
Filberts	3c	lb.
Peanuts	6c	lb.
Walnuts	2 $\frac{3}{4}$ c	lb.
Cherries dipped	2c	lb.
Filbert clusters	2c	lb.
Peanut clusters	2c	lb.

DIPPED CARAMELS

Opera caramel	1 $\frac{3}{4}$ c	lb.
No. 1 fancy caramel	2c	lb.
No. 2 caramel	1 $\frac{3}{4}$ c	lb.
Jerry cream caramel	2c	lb.
Sponge caramel	2c	lb.

DIPPED MARSHMALLOW

400 marshmallows	2c	lb.
Marshmallow bars	1c	lb.
Marshmallow sticks	2c	lb.
Marshmallow drops	2c	lb.
Marshmallow caramels	2c	lb.
Marshmallow butter scotch	2c	lb.
Marshmallow cream	2c	lb.

DIPPED CHOCOLATES FOR PAILS

Chocolate cream drops	1 $\frac{1}{2}$ c	lb.
200 chocolate chips	2c	lb.

Chocolate ovals -----	1 ½ c lb.
Chocolate chips, small -----	2 ½ c lb.
200 marshmallow drops -----	1 ¾ c lb.
Molasses chews -----	1 ¾ c lb.
Vanilla frappe -----	1 ¾ c lb.
Mapletta -----	1 ¾ c lb.
Bitter sweet -----	1 ¾ c lb.

PRICES PAID FOR CREAM DIPPING

Dates -----	2c lb.
Cocoanut bon bon -----	2c lb.
Glazes -----	2c lb.
Glaze topped -----	3c lb.
Cherries -----	2c lb.
Grapes -----	2c lb.
Pineapple squares -----	2c lb.
Filberts -----	2c lb.

PRICES PAID FOR ICING DIPPING

Snowdrops -----	1 ½ c lb.
Phosphate creams -----	1c lb.
Marshmallow squares -----	1 ½ c lb.
Cocoanut ball marshmallows -----	1 ½ c lb.
Peanut chips -----	1c lb.
Cocoanut squares -----	1c lb.
Cocoanut sticks -----	1c lb.
Jelly drops -----	1c lb.
Fig jellies -----	1c lb.
Transparent peanut squares -----	1c lb.
Transparent 5c peanut bars -----	½ c lb.
Transparent molasses cocoanut squares -----	1c lb.
Transparent nougat sticks -----	1 ½ c lb.
Transparent nougat squares -----	1 ½ c lb.

PRICES PAID FOR WRAPPING

4 for 1c caramel	-----	1c	lb.
Whipped cream caramel, 3 for 1c	-----	1c	lb.
Banana cream caramel	-----	1c	lb.
Fruit nougat	-----	1 ½c	lb.
Molasses kisses	-----	1c	lb.
Fruit kisses	-----	1c	lb.
Peanut bar, 100 count	-----	3c	box
Glucose stick candy	-----	½c	lb.
Pure sugar stick, 40 sticks to lb	-----	1c	lb.
Butter scotch caramel	-----	1 ½c	lb.
Ring stick, 20 to lb	-----	½c	lb.
Butter rolls	-----	1 ½c	lb.
Frozen milk caramels	-----	1 ½c	lb.
Milk cream caramel	-----	1 ½c	lb.
5c peanut bar with bands	-----	3c	box
Flag suckers	-----	1c	lb.

HAND DIPPED NO. 1 CHOCOLATES

Cream

100 lbs. sugar

25 lbs. glucose

1 oz. cream of tartar

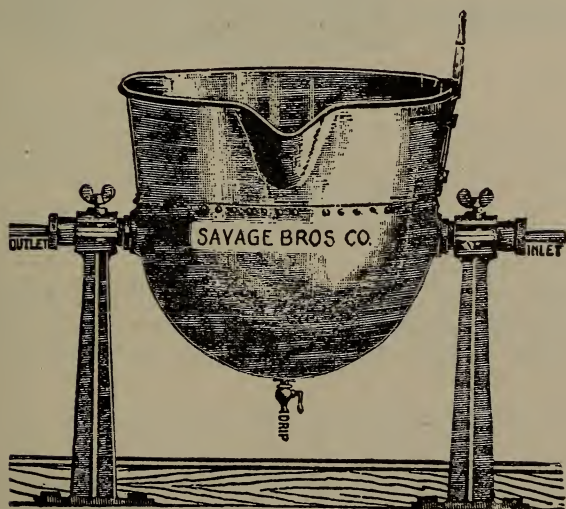
5 gals. water

Cook to 238.

Melt your batch in your melting kettle and turn on steam slowly so as to melt your cream without cooking your cream on the side of your kettle. Never heat your cream any hotter than you can hold your finger in the batch without burning your finger. Then add 30 lbs. of mazzetta cream and mix thoroughly and 8 oz. of good vanilla. Then run out in starch. Let stand

over night and take out very carefully, as they will be very soft, and in using the starch buck dont' use the top brush very low down on the center. Then have a blower to blow the starch off the center by using a soft rubber hose from the blower. While blowing the center always use a sieve for the centers.

Take out your centers in time to cool before they are dipped, as when your centers are warm they cause the chocolate to streak or turn gray after coated.



Cream Melting Kettle and Cooker.

FLOWING CHOCOLATE CENTERS HAND DIPPED NO. 1

Cream

100 lbs. sugar
30 lbs. glucose
1 oz. cream of tartar
4 gals. of water

Cook to 238.

Melt your batch in the melting kettle slowly. When your batch is melted and warm enough so that you can hold your finger in the batch, then add 25 lbs. mazetta cream. Mix thoroughly, then add 1 qt. of glycerine and 1 oz. of cream of tartar in a little cold water.

For vanilla, use 5 oz. of good vanilla.



Cooking Gauge.

STRAWBERRY NO. 1 CENTER

Use 1 gal. of crushed strawberry.

Cook down with 2 lbs. glucose and 2 lbs. of sugar to a jam.

Then add 5 oz. of tartaric acid dissolved with a very little cold water in a glass. Color very light pink. Add 2 oz. of strawberry flavor.

LEMON NO. 1 CENTERS

Use 1 doz. of lemons ground in grinder. Cook down with 1 qt. of water, 2 lbs. glucose

and 2 lbs. sugar. Cook to a jam. Then add 6 oz. of tartaric acid with a little cold water. Color very light yellow, and add 2 oz. of concentrated lemon extract.

ORANGE NO. 1 CENTERS

Use 1 doz. of oranges ground fine. Cook down with 1 qt. of water, 2 lbs. of glucose, 2 lbs. sugar. Add 6 oz. of tartaric acid. Color very light orange. Add 2 oz. of concentrated orange extract.

Never use oil of orange or lemon for chocolate centers. Use the extract.

RASPBERRY NO. 1 CENTERS FOR CHOCOLATE DIPPED

Use 1 gal. of canned raspberries cooked down with 2 lbs. glucose and 2 lbs. of sugar to a jam. Then add 6 oz. of tartaric acid dissolved in very little cold water. Then add 3 oz. of true fruit raspberry flavor.

PEACH NO. 1 CENTERS FOR CHOCOLATE DIPPED

Cook 1 gal. of peaches down with 2 lbs. of glucose and 2 lbs. of sugar to a jam. Then add 4 oz. of tartaric acid in little water. Add 3 oz. of peach flavor.

PINEAPPLE NO. 1 CENTERS FOR CHOCOLATE DIPPED

Cook 1 gal. of pineapple with 2 lbs. of sugar

and 2 lbs. of glucose. Add 6 oz. of tartaric acid and 2 oz. of pineapple flavor.

PEPPERMINT NO. 1 CENTERS FOR CHOCOLATE DIPPED

Use 1 oz. of oil of peppermint.

BANANA NO. 1 CENTERS

Use $\frac{1}{2}$ oz. of banana imitation flavor.

WALNUT NO. 1 CENTERS

Grind 5 lbs. of walnuts through grinder very fine. Then flavor with 4 oz. of vanilla.

PECAN NO. 1 CENTERS

Grind 5 lbs. of pecan pieces through grinder very fine, and add 5 oz. of vanilla.

FILBERT NO. 1 CENTERS

Grind 5 lbs. of filberts and add 4 oz. of vanilla.

COCOANUT NO. 1 CENTER

Use 5 lbs. of macaroon cocoanut. Flavor with 4 oz. of vanilla.

COFFEE NO. 1 CENTERS

Cook 8 oz. of good coffee in 1 qt. of water. Then strain through a clean cloth and add to your batch. Then use a little chocolate color.

MAPLE PECAN NO. 1 CENTERS

25 lbs. of maple sugar
100 lbs. sugar
35 lbs. glucose
1 oz. of cream of tartar
6 gals. of water

Cook to 238.

Add 30 lbs. of mazetta cream

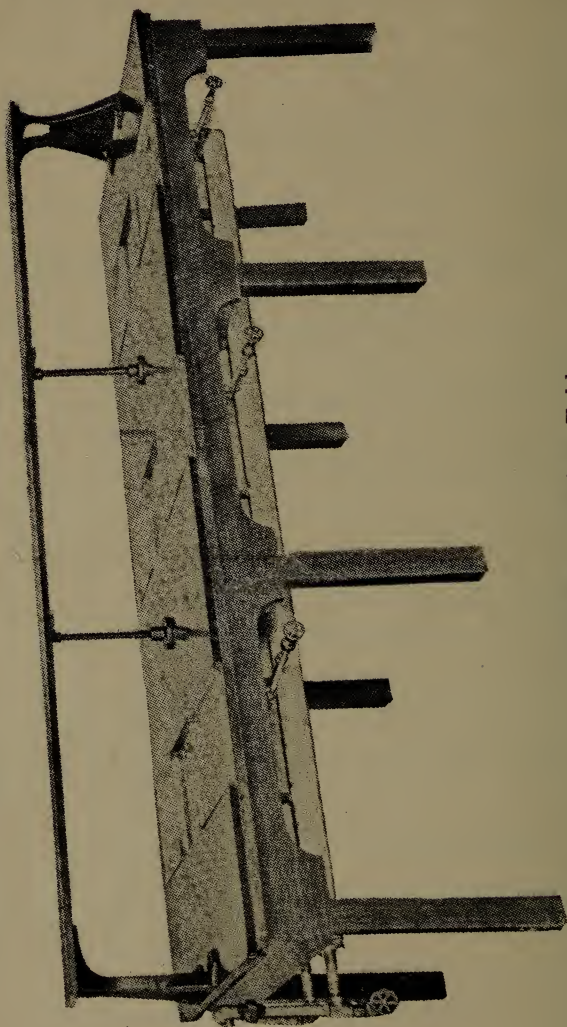
2 oz. of cream of tartar in $\frac{1}{2}$ pt. of cold
water

1 qt. of glycerine

Have pecan halves or pieces dropped in your
mould impression in the starch. Color with burnt
sugar. Color if too light. Then cast in starch.

MAPLE WALNUT NO. 1 CENTERS

Have walnut pieces dropped in starch im-
pression.



Chocolate Dipping Table

HAND DIPPED NO. 1 FLOWING CENTERS

100 lbs. sugar
30 lbs. glucose
1 oz. of cream of tartar
5 gals. of water

Cook to 238.

When creamed, then put in your melting kettle and melt down thin enough to cast. When melting your cream never heat your cream any hotter than you can hold your finger in the cream without burning it. Then add 15 lbs. of mazetta cream and add 25 lbs. of jelly stock.

Always cook your jelly stock while your batch is creaming, so as to let it cool a little before using.

Soak 4 oz. of Jap gelatine in 1 gal. of water 1 hour before using. Then put in stirrer kettle and cook till your Jap gelatine is thoroughly dissolved. Then strain through fine sieve. Then cook 15 lbs. glucose and 10 lbs. of sugar in your dissolved Jap gelatine. Cook to very fine string. Do not cook this jelly till your strings hang from the paddle just so that you can see it string.

Pour out in a pail to cool a little. Then add to your melted cream. Then add 2 oz. of cream of tartar in a little water. Then flavor and cast in starch.

This center will flow one day after it is dipped if you don't overheat your cream, and will be very soft.

ICE CREAM CHOCOLATE NO. 1 CENTER

- 100 lbs. sugar
- 25 lbs. glucose
- 1 teaspoonful cream of tartar
- 5 gals. water

Cook to 240.

When cold, cream. Then add 25 lbs. of marshmallow foam after your batch is melted in your melting kettle and add 2 oz. cream of tartar in little cold water and 1 pt. of glycerine.

HOW TO MAKE YOUR MARSHMALLOW FOAM

Soak 6 oz. of french gelatine in 3 qts. of water. Dissolve your gelatine in stirrer kettle, but do not let your gelatine boil or else your foam will be tough. Then add your 10 lbs. of sugar and 2 lbs. of glucose. Let your steam on your kettle so as to melt your sugar and glucose. When your sugar is thoroughly dissolved turn off steam and beat up stiff in kettle with a stirrer. When your batch is beaten up then add 12 lbs. of glucose raw into your batch and beat your glucose thoroughly through your batch. Then pour out in a kettle or pail and add to your melted cream. Flavor and color.

ICE CREAM CHOCOLATE NO. 1 CENTER

Made With Egg Albumen Instead of
Gelatine

Soak your 1 lb. of egg albumen in $\frac{3}{4}$ gal. of

cold water in a glass jar the night before you intend to use your batch, or else soak in lukewarm water in the morning, and stir your egg albumen every once in awhile, but do not use too hot water or else your albumen will curdle and you can't use it. Then pour your 22 lbs. of glucose into your egg albumen and beat up while your glucose is beating stiff. Melt your cream in the melting kettle. Flavor and color.

FRAPPE NO. 1 CREAM CENTER

100 lbs. sugar

25 lbs. glucose

1 oz. of cream of tartar

5 gals. water

Cook to 240.

When creamed melt in your melting kettle; thin enough to cast.

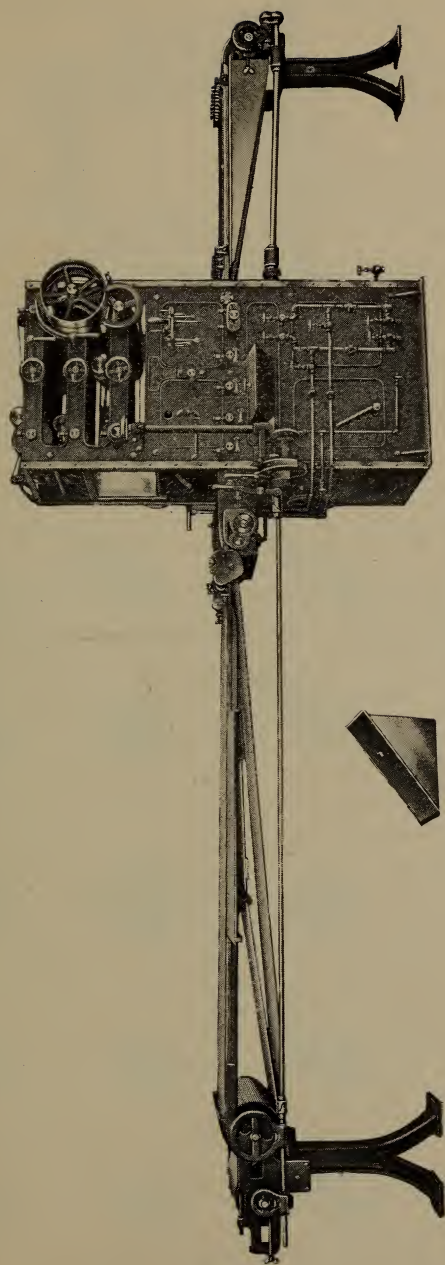
While your batch is creaming, soak 20 ozs. of frappe powder in $\frac{1}{2}$ gal. of hot water and dissolve thoroughly. Then pour in icing beater and add 20 lbs. of glucose and beat up very stiff. Then pour out in your kettle and mix with your melted cream and add 1 pt. of glycerine. Flavor and color.

The reason I never beat my frappe powder with the cream, they get too light and hard to cast in starch and they will get hard and dry in a very short time. By adding the glucose in your frappe powder your centers are not so light, but they are easier to cast in starch and they will stay soft and not dry out like the other way. Try both ways, and you will find that my formula will keep soft the longest.

WHIPPED CREAM NO. 1 CENTERS

Soak 1 lb. of marshmallow icelime in 1 gal. of hot water and thoroughly dissolve. Then cook 20 lbs. of sugar, 10 lbs. glucose, and $\frac{1}{2}$ gal. of water. Cook to 230.

Pour in your dissolved icelime and beat up. When your batch is half beat, add 20 lbs. of raw glucose and beat very stiff and light. Then take 100 lbs. of your No. 1 cream and mix with your batch of marshmallow. Let your stirrer run till your batch is thoroughly mixed together, then add 2 oz. of cream of tartar in a little cold water. If you want them real soft add 1 pt. of glycerine. Flavor and color; then cast in starch on machine and use the 20 pump on the machine.



The Enrober for Coating Chocolates.

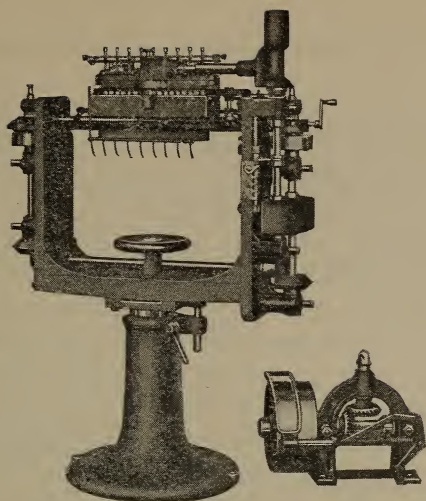
ASSORTED PAIL CHOCOLATES
IN CIRCLES

100 lbs. sugar
35 lbs. glucose
1 oz. cream of tartar
5 gals. water

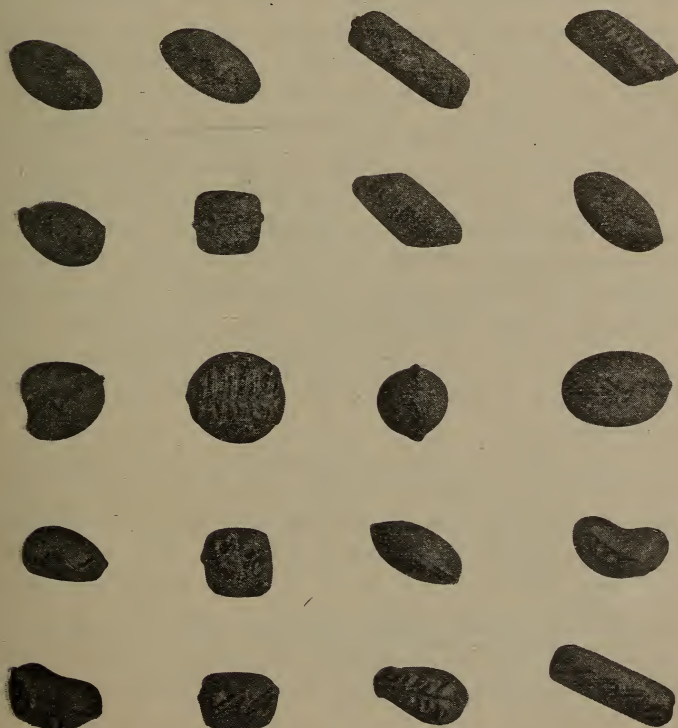
Cook to 240.

When creamed, put in your melting kettle and melt down thin enough to cast in starch. This center you can heat a little hotter, but your cream must not be hot enough to burn your finger when held in the batch. Then add 20 lbs. of mazetta cream and mix thoroughly; then add 1 oz. of cream of tartar in a little cold water. Flavor and color.

Dip these chocolates on the enrober machine, as they are for assorted shapes in pails, using pails sets circles.



Kihlgren System of Decorating Chocolates.



Kihlgren System Decorations

The temperature of chocolate coating room for dipping must be down to 60 degrees above zero for your chocolates to dry quickly, and as soon as your temperature goes above 65 degrees your chocolates will not dry and will turn gray, and your chocolate must be cooled on your cooling slab before you dip your cream center, and always see that your centers are cool before you dip them or else your chocolate will streak.

The temperature of chocolate cooling room for the enrober chocolate machine must be at 60 degrees above zero and must never get above 62 degrees, for the quicker your goods cool when they are dipped on the enrober machine the less gray chocolates you will have, and never let the temperature on your enrober get above 75 degrees, as your chocolate must be only lukewarm, and as for thinning your chocolate, use 8 lbs. of Nucoa butter to the 100 lbs. of chocolate, and if you want your goods coated real thin as peanut goods and marshmallow goods use 12 lbs. to 100 and use your blower or fan on your machine, which will make your centers have a very thin coating; and always mix your chocolate and Nucoa butter in your mixing chocolate kettle before you pour your chocolate in your enrober machine.

For No. 1 fancy dipped chocolates use $3\frac{1}{2}$ lbs. of cocoa butter to the 100 lbs. of chocolate, and keep your chocolate at 85 degrees in your melting kettle and never let your chocolate get too hot.

When using milk coating add $2\frac{1}{2}$ lbs. of cocoa butter to 100 lbs. of chocolate, and if you let your milk coating get to 90 degrees it will get

thick in your melting kettle; 80 to 84 degrees is hot enough for your chocolate, as chocolate must be only lukewarm when you put your hand in the chocolate.

MACHINE CHOCOLATE CREAM DROP

Cream

300 lbs. sugar

100 lbs. glucose

8 gals. water

Cook to 238 degrees.

Pour in cooler and when cool cream through machine.

SYRUP FOR CHOCOLATE DROPS

250 lbs. granulated sugar

60 lbs. of glucose

7 gals. water

Cook to 238 degrees.

Put your batch of cream in the mixing kettle and then add your batch of syrup and mix thoroughly; then add 100 lbs. of raw glucose to your batch and 25 lbs. of marshmallow foam. Use 8 ozs. of flavor, vanilla.

Make your foam:

16 lbs. sugar

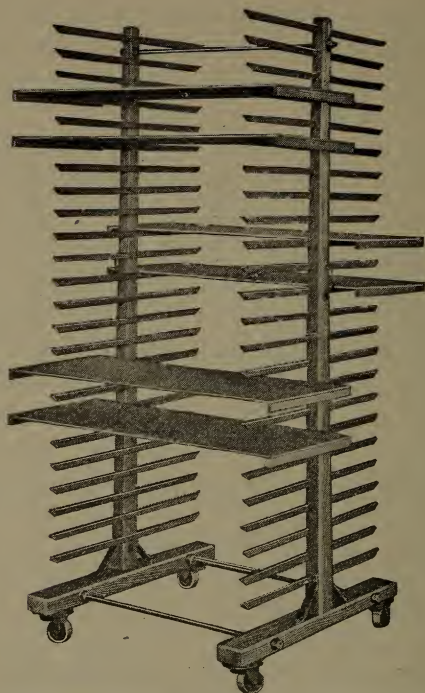
18 lbs. glucose

1 qt. of water

Cook to 230 degrees.

Soak $\frac{3}{4}$ lb. of gelatine in 1 gal. water 1 hour before ready to use.

Then add your gelatine dissolved in your sugar and glucose, cooked to 230 degrees, and beat very stiff.



The Enrober Portable Board Rack.

MACHINE CHOCOLATE CREAM DROP

100 lbs. of sugar

50 lbs. glucose

4 gals. of water

Cook to 238.

When cold, cream; then take your batch of cream and melt down in your melting kettle thin enough to run or cast; then add 15 lbs. of mazzetta cream and 3 oz. of vanilla or 1 pt. of dissolved vanillin. When melting the cream the

colder you cast your cream the softer your center will be, and the hotter you run your cream the harder your centers will be when cast in starch.

CREAM FOR FRENCH CREAM MIXED

135 lbs. sugar
45 lbs. glucose
5 gals. water

Cook to 240.

Pour in cooler and when cool start to cream.

SYRUP FOR FRENCH CREAM MIX

135 lbs. sugar
40 lbs. glucose
5 gals. water

Cook to 244.

Melt your cream in the mixing kettle with very little heat and then add your syrup and mix thoroughly; add 12 lbs. of icing for foam, and just before you are ready to pour in machine add 8 lbs. of raw glucose; then flavor and color.

White—Vanilla flavor, and a very little blue color to bring out the white.

Yellow—Lemon flavor.

Orange—Orange flavor.

Pink—Rose flavor.

Maple—Maple flavor, and use burnt sugar for coloring.

Chocolate—Use 2 lbs. of chocolate liquor and chocolate brown color.

For your mix when running out on machine run some of your batch half white and half colors

in the same mould to top off your pails when they are packed.

No. 1

STRAWBERRIES FOR FRENCH CREAM
FOR TOPPING PAILS

Cream

135 lbs. sugar
75 lbs. glucose
4½ gals. water
Cook to 240 degrees.
When cool, cream.

Syrup for Cream Strawberries

135 lbs. sugar
45 lbs. glucose
5 gals. of water
Cool to 244.

Melt your cream down with very little heat; then mix your syrup with your cream; then just before ready to pour in the machine to cast, add 5 lbs. of raw glucose.

Color a light orange color and flavor with strawberry.

Then have them run up in the pans with dissolved gum arabic and crystal syrup. Color a deep red. When dry next day, then give them another coat of gum arabic and crystal syrup, and granulated sugar.

Also use granulated sugar on first coat. When dry put in crystal at 33½ degrees; also your french cream at 33½ degrees. Crystal.

No. 2

STRAWBERRIES FOR FRENCH CREAM
MIX

Soak 1 lb. of french gelatine in 1½ gal. of water 1 hour before ready to use. Then pour in stirrer kettle and dissolve with a little steam, but do not let your gelatine boil. When your gelatine is dissolved. add 30 lbs. of sugar and 5 lbs. of glucose, and turn on steam till your sugar is thoroughly dissolved, so as not to have any grain; then turn off steam and beat in a stirrer kettle very stiff; then add 20 lbs. of glucose raw and mix thoroughly for 10 minutes on fast speed. Then add 5 lbs. of fondant cream and mix though, and if too stiff to run or cast, add a little warm water or crystal syrup. Pour in your depositor and cast in dry hot starch and let stand for 2 days. Always sieve starch over the top to keep your marshmallow from sticking together in trays, when taken out of starch. Then have them run up in the pans with a very smooth finish and colored a deep red; then have a green stem put on the end of each strawberry.

This makes a very neat strawberry for topping off pails.

PEPPERMINT AND WINTER GREEN
WAFERS

No. 1

100 lbs. of sugar
30 lbs. of glucose
5 gals. water

Cook to 241.

When cool in cooler, cream in beater. Melt your cream in your melting kettle with stirrer if making large batches, if making small batch use your melting kettle without stirrer. Melt your cream down thin enough to cast; then add $\frac{1}{2}$ gal. of crystal syrup and heat your cream a lot hotter than you would your chocolate cream. When melting, just before ready to pour out in depositor, add 5 lbs. of raw glucose and mix thoroughly your batch. For white, add a very little blue to bring out the white, and flavor with peppermint.

For pink, add a light red color and flavor with wintergreen.

For making your white always cook your batch quick and run them out as quickly as possible, for the longer your batch stays in the mixing kettle or depositor the poorer white your cream will have, and if making by hand, always make your white in small batches so as to run your batch out as quickly as possible.

No. 2

PEPPERMINT WAFERS

Cream

100 lbs. sugar, Crystal A

30 lbs. glucose, white

5 gals. water

Cook to 241.

When cooked pour in cooler and when cool cream in beater.

Syrup

100 lbs. Crystal A sugar

25 lbs. glucose, white

5 gals. of water

Cook to 244.

Melt your cream down with very little heat in stirrer kettle and then add your syrup and mix thoroughly, and add a very little blue color to bleach out the white, and flavor with peppermint; then add 8 lbs. of raw glucose to your batch and mix thoroughly; then pour in your dip on top and run out in starch. Let stand one day; then take out and put in crystal, 33 degrees for fine and 33½ for heavier crystal.

CRYSTALLIZED GRAIN WORK

200 lbs. sugar

60 lbs. glucose

6 gals. of water

Cook to 245.

Then add 70 lbs. of fondant cream and mix thoroughly in stirrer kettle and 8 lbs. of raw glucose.

For your white add a little blue color to bleach out your white.

Colors—White, pink, violet, maple, lemon, orange.

CHEAP GRAIN WORK FOR MIX

200 lbs. of sugar

100 lbs. of glucose

4 gals of water

Cook to 245.

Then add 40 lbs. of fondant cream and mix thoroughly in stirrer kettle and flavor and color.

Then pour out in depositor machine and run out. Always have your depositor machine heated up to 160 degrees when you pour in your batch of grain work or French cream, or all cream mixed that you intend to run through the depositor, so that your batch won't freeze in your hopper before you get your batch run out.

CREAM EGGS—6 FOR ONE CENT

Cream

135 lbs. sugar
70 lbs. glucose
5 gals. of water

Cook to 241.

Pour in cooler and cream when cool.

Syrup

150 lbs. sugar
100 lbs. glucose
4 gals. of water

Cook to 245.

Melt your cream in the stirrer kettle; thin with very little heat; and then add your syrup; mix thoroughly together, and add 12 lbs. of icing foam and a little blue color and flavor with 8 ozs. of vanilla and 4 ozs. of glycerine.

Pour out in depositor machine and cast in starch.

Then next day take out of starch and have them run up in the pans and use a very small egg-shape mould.

CRYSTALLIZED COCOANUT WAFERS

Cream

100 lbs. sugar, Crystal A

30 lbs. glucose

5 gals. water

Cook to 241.

When cooked, pour in cooler, and when cool cream.

Syrup

75 lbs. sugar, Crystal A

22 lbs. glucose

3½ gals. water

Cook to 244.

Melt your cream down in a melting kettle with a stirrer and that has a draw off at the bottom so as to run your batches out in a little kettle and pour in your depositor machine. Then mix your cream and syrup together and add 20 lbs. of fine cocoanut in your batch and 6 oz. of vanilla, and then add 5 lbs. of raw glucose. Color. Use a very light pink and a little rose if you make them assorted. For the white use a little blue to bleach out your white.

CRYSTALLIZED HAND MADE CREAM

Cream for Dipping

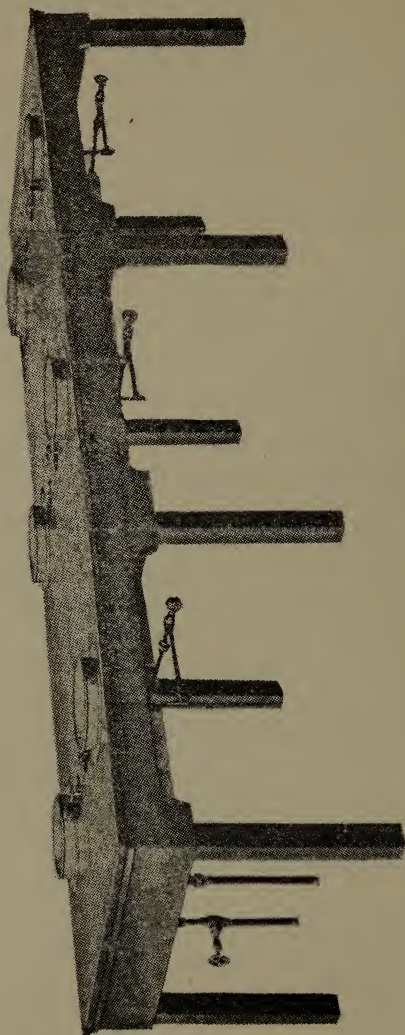
100 lbs. of sugar

25 lbs. glucose

5 gals. water

Cook to 241 degrees.

When cooked, pour out in cooler to cool; then cream in beater.



Cream Dipping Table.

CENTERS FOR HAND MADE

Cream for Centers

100 lbs. of sugar
35 lbs. of glucose
5 gals. of water

Cook to 240.

When cool, cream. Then melt 50 lbs. of cream in your melting kettle and thin down with a little heat; then add 5 lbs. of mazetta cream and mix thoroughly; then add for:

White center, 3 oz. of vanilla

Lemon center, 2 oz. of lemon extract

Orange center, 2 oz. of orange extract

Rose, $\frac{1}{8}$ oz. of oil rose

Maple, use 20 lbs. of maple to a 100-lb. batch when cooking your cream.

Strawberry, 2 oz. of strawberry flavor

Pineapple, $1\frac{1}{2}$ oz. of pineapple flavor

Cherry, 2 oz. of wild cherry

Raspberry, 2 oz. of raspberry flavor

Cast in starch in different shapes.

You can also use crushed fruit by cooking your fruit down like your chocolate cream centers.

These centers must not be as soft as when you are to dip them for chocolate. When heating your cream, heat your cream a little hotter than for chocolate cream centers.

When dipping use a little crystal syrup for thinning your cream, but use very little in your bon bon batches, for if you get your cream too thin you won't be able to put any splice on your dips. Let them dry a day, then put in crystal at 33 degrees for fine crystal and pour on your

crystal just lukewarm. Never use too warm a crystal on these dips.

BUTTER CREAM WORK

For Pail and Boxes

Syrup

55 lbs. of sugar
30 lbs. of glucose
1½ gals. of water

Cook to 245.

Add in your stirrer kettle 35 lbs. of fondant cream, made of 100 lbs. sugar, 30 glucose. Cook to 240.

Mix your syrup and cream thoroughly, and then add 5 lbs. of icing foam, and 15 lbs. of condensed milk. Mix thoroughly and add 5 oz. of salt and 4 oz. of vanilla, and pour out in depositor and use the 24 pump on your machine, and cast in very small shapes in the butter cream line, and when running cast some of your flower moulds. Run them with two colors, or you can variegate colors by coloring the end of the paddle or stick and run through your batch while it is in the depositor machine. You can also make a full line of penny goods with this formula, but cook your syrup to 250 degrees for large moulds and you can run all colors.

For chocolate you can add some chocolate scrap that has been washed and strained through a fine sieve. If you want a chocolate color use 5 lbs. of liquor chocolate; cut up fine and add to your syrup when cooked, and then add a little chocolate brown, and don't use your icing foam.

This makes a very pretty mix when you run your colors right. Let your butter creams stand in starch two days; then take out and they must be thoroughly brushed so that you don't have any starch on them; then glaze them with white glaze. Cut with pure grain alcohol, and glaze your creams in a little revolving pan, but don't let them run around after you have poured the glaze on them, just 4 or 5 times. If they run around too long in the pan they get smeared and sticky. Take out with a small wire sieve and pour out on screens with a wire screen bottom and in an hour's time loosen them up by just jarring the screen tray on the floor. Let stand till thoroughly dry; then pack in pails or boxes.

MAPLE CUBES

For Pans

50 lbs. of Southern sugar

12 lbs. of maple sugar

2 gals. water

40 lbs. glucose

Cook to 245.

Add 30 lbs. of fondant cream, 100 to 30.

Mix your syrup and cream thoroughly; then add 10 lbs. of condensed milk and 23 of maple flavor.

Pour in depositor and run out in small square moulds and use the 24 pump on the machine. Let stand till next day; then run up in the pans.

CINNAMON CREAM POTATOES

Syrup

50 lbs. sugar

30 lbs. of glucose

1 ½ gals. water

Cook to 246.

Add 40 lbs. of fondant cream

16 lbs. of condensed milk

Mix in stirrer kettle and add 5 oz. of vanilla and 6 oz. of salt.

Pour out in depositor and run out in small potatoe moulds. Let stand for two days; then take and dissolve a little gelatine or 4 sheets in ½ gal. of water and give them a wetting and then throw them out in cinnamon ground and then sieve out and put in clean trays. Then next day pack in pails or boxes.

FIVE-CENT PINEAPPLE CAKE

Dipped on Enrober Machine

Cream

100 lbs. sugar

30 lbs. of glucose

5 gals. water

Cook to 238.

When cool, cream in beater. Then take 50 lbs. of cream in your melting kettle and thin down; then add 10 lbs. mazetta cream and mix thoroughly.

Your cake is to run about 2 oz. before dipped and have some pineapple fingers cut up in slices very thin and put 4 slices in the bottom of your cake impression in the starch; then run out by machine or hand your cream on top your pineapple slices and let stand till next day; then brush off the starch and dip on machine.

FIVE-CENT CHERRY BAR

50 lbs. cream

Melted in your melting kettle thin enough to run; then add 10 lbs. of mazetta cream and mix thoroughly. Have your bar about 2 oz. before dipped, and add 6 lbs. of ground cherries to cream, or you can run a layer of cream and then have your cherry halves dropped on your cream and then take and run a top layer of cream to cover over your cherries, for if they are not covered they will leak. Always drain your cherries the day before on a wire screen.

FIVE-CENT CAR MELLOW BAR

Cook in your melting kettle:

- 1 lb. of butter
- 15 lb. of glucose
- 10 lbs. of sugar
- 2 qts. of water

Cook to 260.

Add 8 lbs. of condensed milk and cook to a stiff ball when tried in cold water. Then run out one-third of your bar with caramel. Then take 50 lbs. of cream and melt down thin enough to cast; add 10 lbs. of mazetta cream and 4 oz. of vanilla flavor. Cast on top your caramel. Let stand till next day; then dip on enrober machine.

In cooking your caramel, cook very low, so that you have a soft eating caramel.

FIVE-CENT APRICOT FRUIT BAR

Soak 1 lb. of Jap gelatine in 5 gals. of water 2 hours before ready to use. Then cook in stirrer

kettle till your Jap gelatine is thoroughly dissolved; then strain through fine sieve. Pour back in kettle and add 35 lbs. of sugar and 25 lbs. of glucose, and cook to a string from the paddle; then grind 12 lbs. of dry apricots fine through a grinder and cook with 2 gals. of water and 5 lbs. of glucose and 5 lbs. of sugar. Cook to a jam; then pour in your jelly out in a tub to cool 1 hour; then add 6 oz. of tartaric acid dissolved in a little water; then run out in your bar one-third full. Let stand till your jelly sets; then melt down 130 lbs. of cream and 20 lbs. of mazetta cream; then flavor and run on the apricot jelly, or you can make a round 5-cent cake.

Then next day dip on machine and wrap in wax paper and silver foil paper, and pack 30 bars or cakes to a box.

FIVE-CENT PECAN CREAM BAR

Melt 100 lbs. of cream in your melting kettle; thin down and add 20 lbs. of mazetta cream; add 4 oz. of vanilla flavor.

Run in three layers. First run one-third of the mould in white; then have some pecan pieces dipped on your first layer; then color your second layer a light pink and run two-thirds full; then run your top layer white with ground pecan pieces. Flavor your pink batch, strawberry. Then leave in starch till next day and dip on the enrober machine.

CORDIAL WORK

25 lbs. of sugar
1½ gals. of water

$\frac{1}{4}$ teaspoonful cream of tartar
Cook to 36 degrees on crystal gauge.

When cooking cordials always see that your kettle is steamed well, so that there is no grain on the sides of your kettle, or else your cordials will turn to sugar; and never use the last quart of cordial syrup that is in the kettle as the dipping from the kettle will cause that to grain unless you cook it a little again.

When running out cordials always use a 6 spout runner with $\frac{1}{8}$ -inch holes at the end of the spouts, and sieve starch over the top of your cordials as soon as you are through running. Let stand 5 hours; then take another tray of starch and turn your cordials upside down as they will have an even crystal sheet or otherwise your cordials will break on top when taken out of starch. Let stand till next day; then take out very carefully.

When you are using large moulds as bottles, always cook your syrup to $37\frac{1}{2}$ degrees and put in crystal at $33\frac{1}{2}$ degrees with just lukewarm crystal. For color always color your syrup just before your batch is cooked, and flavor as soon as you turn off steam.

FLAVOR USED FOR CORDIALS FOR CHOCOLATE DIPPED

Quince flavor
Strawberry flavor
Gooseberry flavor
Spearmint flavor
Rose flavor
Violet flavor

Jamaica flavor
 Vermouth flavor
 Chartreuse flavor
 Benedictine flavor

For crystallized cordials leave out the cream of tartar in your batch.

CREAM ALMONDS—CHOCOLATE COATED

Mix in your stirrer kettle:

20 lbs. of fondant cream
 8 lbs. of Henry Heide almond paste

Now cook syrup:

65 lbs. sugar
 35 lbs. glucose
 1 gal. water

Cook to 240.

Add 10 lbs. of glucose raw, and flavor with almond flavor. Run out in starch in depositor, using an almond shape mould. Then next day dip on enrober machine in light coating.

BUTTER SCOTCH CREAMS

For Fancy Chocolate Boxes

No. 1

15 lbs. of glucose
 15 lbs. sugar
 1 qt. of water
 2 lbs. of butter

Cook to 244.

Add 3 oz. of salt, 1 oz. of vanilla, 2 drops of oil of lemon.

Run out in moulds one-third full. Now melt

75 lbs. of cream, 100 sugar to 30 glucose in your melting kettle, with not too much heat, so that you can hold your finger in the cream without burning it; then add 15 lbs. of mazetta cream and 2 oz. of glycerine. Then run on top your buttered scotch and flavor with 4 oz. of vanilla. You can use 2 oz. of cream of tartar dissolved in a little cold water in place of the glycerine.

BUTTERED SCOTCH CREAM

For Chocolate Dipped

No. 2

- 15 lbs. glucose
- 10 lbs. sugar
- 2 lbs. of butter
- 5 lbs. condensed milk
- 1 qt. of water

Cook to a soft ball when tried in cold water.

No. 1 butter scotch is clear.

No. 2 butter scotch is caramel.

To keep your butter from not mixing with the syrup, add when cooking 3 oz. of flour, and your No. 1 butter scotch won't stick to your teeth when eating it.

BANANA CREAM STICKS

For Chocolate Dipped

- 100 lbs. sugar
 - 30 lbs. glucose
 - 5 gals. water
 - 1 teaspoonful cream of tartar
- Cook to 240.

Pour in cooler; when cool, cream.

Melt 75 lbs. of cream in your melting kettle, and while your batch is creaming, dissolve 12 oz. of frappe powder in 1 qt. of hot water and pour in your icing beater, and add 15 lbs. of glucose and beat very stiff and light. Then mix your frappe foam with your 75 lbs. of cream and add 2 oz. of cream of tartar dissolved in a little cold water. Then flavor with banana flavor, and run out in starch in a small oblong mould $1\frac{1}{2}$ inches long. Let stand till next day, then take out of starch and dip in chocolate.

HOW TO USE CHOCOLATE CREAM CENTERS—SCRAP

Scrap and Tailing From the Starch Buck

Put your scrap in the melting kettle 100 or 200 lbs. at a time; then take and wash your starch off. Then turn on your mixer or stirrer very slowly; then pour off the water and add some more water to cover your scrap; then stir slowly for a little while. Then add 5 gals. of water to the 100 lbs. and cook till your scrap is thoroughly dissolved; then strain through a sieve. Then pour your batch back again in the kettle and cook your batch to 238 degrees and pour in cooler, and when cool, cream.

Now cook syrup:

30 lbs. glucose

70 lbs. sugar

$2\frac{1}{2}$ gals. water

10 lbs. maple sugar

Cook to 238 degrees.

Add your syrup to your batch of cream and mix thoroughly and add 15 lbs. of mazetta cream and 3 oz. of maple flavor and color with burnt sugar color.

Then run out with depositor or by hand in starch. Let stand till next day and dip in oval shape for mould.

DIPPING MARASCHINO CHERRIES

Drain your cherries in a wire screen. Then melt 10 lbs. of dipping cream in your bon bon kettle and heat your fondant cream till you can just hold your finger in the cream; then dip your cherries in the cream with a dipping fork; then as soon as you get your tray filled send your trays of cherries in the chocolate room to cool before dipping in chocolate or else your chocolate will turn gray on your cherries, and while the girl is dipping the cherries if her cream turns to sugar by over heating your cream add a little syrup in your cream made half crystal syrup and half glucose. Dip your cherries on heavy wax paper and don't let your cherries stand too long or else they will melt the cream, which will cause the cherries to leak after they are dipped. Just as soon as your dipped cherries are cold, dip them in chocolate.

Make your cream:

50 lbs. sugar

2 oz. of acetic acid No. 8

1 oz. of cream of tartar

2½ gals. of water

Cook to 242 degrees.

Pour out on a cold beater and sprinkle with

a half glass of water. When cold, cream in beater, and then it is ready to dip with.

This cream will turn into syrup inside of two weeks after dipped.

DIPPING GLAZE CREAM

California White Grapes

Cream Made

50 lbs. sugar
 2 oz. of white acetic acid
 $\frac{1}{2}$ oz. of cream of tartar
 2 $\frac{1}{2}$ gals. water

Cook to 242.

Add 4 lbs. of glucose and let boil up again to 242.

Pour out on a cool machine and when cold, cream. Then it is ready to dip with.

Have a girl to cut your grapes with a pair of scissors off the stem close to the grape. Never pull the stems out of your grapes for glaze cream dip, or else they will leak, and never wash grapes before dipping as they will cause the cream to ripen on your center. Then melt 10 lbs. of cream down in your bon bon kettle and be very careful that you don't over heat your cream or else it will turn to sugar. When melting your cream add a very little glucose and crystal syrup to your cream, which will help to keep it from spotting. Then dip on heavy wax paper. Let stand till next day; then pack in boxes with dividers between each row.

GENEVA CREAM BARS

50 lbs. sugar, Crystal A

15 lbs. glucose

2½ gals. water

Cook to 244 degrees.

Pour out on cold beater and when your batch forms a scum on top start to cream, as this cream has to be creamed on the beater warm. Then take and color half your cream pink and leave the other white. As this cream will set very hard let the machine break the setting. Then mix in your batch 4 lbs. of cherry pieces and 4 lbs. of pineapple pieces. Mix with your hands, as you have to work this cream before it gets cold, or else your bars will ripen up and be soft. Then have some trays lined with heavy wax paper and in using a 4 ft. board you have to make 100 lbs. batches so that your bars will be 1¼ inches high. Then spread your pink batch out first and then your white on top. Let stand till next day; then cut in bars any size. Let dry on trays or you can cut in squares.

GENEVA CREAM VANILLA AND CHOCOLATE

50 lbs. sugar

15 lbs. glucose

2 gals. cream 20 per cent.

1 gal. water

Cook to 245 degrees.

Pour out on cold beater and when your syrup forms a scum on top start to cream on beater and be sure and turn off the cold water when you start to cream your batch. When your batch sets on

the beater, let the machine run till the setting is broke; then mix with your hands 5 lbs. of almonds through your batch; then spread out with your hands on your trays 4 ft. square. To keep the cream from sticking to your hands dip them in cold water while spreading your batch. Add 4 oz. of vanilla.

Then cook your chocolate:

50 lbs. sugar

16 lbs. glucose

2 gals. of cream 20 per cent.

1 gal. of water

Cook to 245 degrees, or if you cook by testing in cold water cook to a good ball when tried in cold water.

Pour out on cold beater. When your batch forms a scum on top start to cream on beater, and turn off cold water as soon as you start to cream your batch. When you are ready to start your beater add 4 lbs. of liquid chocolate cut up fine and a little chocolate brown, 2 oz. of vanilla.

When you have broke the setting of your batch, add 5 lbs. of almonds; then work smooth with your hands and spread on top of your vanilla. Let stand till next day; then glaze the top with white glaze; cut with grain alcohol; and when dry cut in bars or squares. For fine retail trade.

APRICOT JELLY CREAM BARS OR SQUARES

Soak 1 lb. of Jap gelatine in 5 gals. of warm water 1 hour before ready to use. Then pour in stirrer kettle and cook till your Jap gelatine is

thoroughly dissolved; then strain through fine sieve. Pour back in kettle and add 30 lbs. sugar, 20 lbs. glucose, and cook to a string from the paddle. Then pour out in tin tub to cool.

When your jelly is cooling cook:

50 lbs. sugar

15 lbs. glucose

2½ gals. of waer

Cook to 244 degrees.

Pour out on cold beater and cream as soon as your batch forms a scum on top. Then cook 10 lbs. of ground apricots in 1 gal. of water, 5 lbs. sugar and 5 lbs. glucose. Cook to a jam. Mix your apricot jam in your tub of jelly and add 4 oz. of tartaric acid.

Then spread your batch of cream out on your trays lined with wax paper. Use the yellow heavy wax paper for lining your trays.

When your jelly is cool so that it won't melt your cream, take a dipper and pour out your apricot jelly on your cream. Let stand till your jelly sets; then cook another batch of cream and flavor with vanilla and spread on top your apricot jelly. Let stand till next day; then cut in bars or squares.

ORIENTAL CREAM

50 lbs. of sugar

15 lbs. of maple sugar

20 lbs. of glucose

3 gals. water

Cook to 244.

Pour out on cold slab; then cream. When your batch forms a scum on top and when your

batch has set in a hard ball on the machine, start your cream on the beater so that the machine will break the setting of your batch. Then add on the machine 18 lbs. of schredded cocoanut and 2 oz. of maple flavor. Then spread out on tray lined with heavy yellow wax paper. Let stand till next day, then cut in small oblong pieces. You can make this piece white by not using the maple sugar.

HOW TO COOK ROCK CANDY

200 lbs. of Crystal A sugar

10 gals. of water

1 oz. of acetic acid

Cook to 42 degrees on crystal gauge.

Then have ready before you cook your batch some tin pans with holes all around the pans and each row of holes must be 2 inches apart from each other; then draw your string through the holes and when you get to the last hole make a knot in your string so as to hold your string.

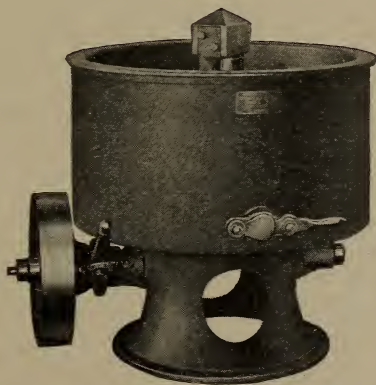
Then have some paper cut so that it will go around the outside of your pans you have your strings in; then paste your paper on the outside so as to cover your strings and the holes that are in your pans. Be sure and let your paper dry on your pans before you pour in you syrup.

Then have a tin lined table with sides 5 inches high and have your table in a dry room with the temperature of your dry room at least 120 degrees warm and must be kept warm for 2 days or else your syrup will turn to sugar in your pans, and have your pans setting on 2 by 4 inch sticks in your table. The reason you must have a tin

lined table is if one or more of your pans should happen to leak your syrup would run on the floor. By using the table or tank you have no waste.

When your syrup has been in the dry room for 2 days turn off the steam and open the doors so as to cool the room off; then drain off your syrup and turn your pans upside down; and then have some warm water and soak off the paper on the sides of your pans, and cut your strings and take a stick and pound a little around the sides and bottom to loosen your sugar that forms on the sides. Let dry on wire screens; then pack.

If you want to color your rock candy, color your syrup just before you pour out in pans; and always see that your batch is steamed well so as not to have any sugar on the sides of your kettle or else your whole batch will grain and turn to sugar in the pans. For bleaching your sugar, add a little blue when your batch is about cooked.



Springfield Chocolate Melting Kettle.

HOW TO MAKE CHOCOLATE COATING

13½ Cents a Pound

- 50 lbs. cocoa butter
- 50 lbs. of chocolate liquor
- 15 lbs. of powdered starch
- 100 lbs. of 4X lozenger sugar
- 2 lbs. of powdered gum arabic

Put your cocoa butter in your chocolate mixer; then add your chocolate liquor. Then when your chocolate is melted, add 100 lbs. of 4X sugar; then when your sugar is thoroughly dissolved, add your 15 lbs. of powdered starch; then add your 2 lbs. of gum arabic powder. Then melt with your heat and always keep your stirrer going so as to mix each article thoroughly before adding another and do not over heat your chocolate. Then let your mixer run without any heat so as to cool your chocolate before running in pans.

CHOCOLATE COATING AT 12 CENTS A POUND

- 20 lbs. of Nucoa butter
- 40 lbs. of chocolate liquor
- 40 lbs. 4X sugar
- 15 lbs. of fine flour

Mix your butter and chocolate thoroughly; then add your powdered sugar. Then add your flour. Let mix thoroughly, and let cool. Then run in pans and put in cold room to cool.

CHOCOLATE COATING AT 13 CENTS
A POUND

10 lbs. of cocoa butter
6 lbs. of Nucoa butter
40 lbs. of chocolate liquor
35 lbs. of powdered sugar
15 lbs. of flour

CHOCOLATE COATING AT 16 CENTS
A POUND

25 lbs. cocoa butter
33 lbs. chocolate liquor
75 lbs. 4X sugar
4 lbs. of Nucoa butter

CHOCOLATE COATING AT 12 CENTS
A POUND

40 lbs. of cocoa butter
15 lbs. of Nucoa butter
40 lbs. chocolate liquor
80 lbs. 4X sugar
35 lbs. flour

CHOCOLATE COATING AT 14 CENTS
A POUND

50 lbs. cocoa butter
50 lbs. chocolate liquor
100 lbs. powdered sugar
2 lbs. gum arabic powder
15 lbs. of flour

When buying cocoa butter and chocolate liquor always buy in 100-case lots of chocolate liquor and the same with cocoa butter.

COOKING HARD GOODS ON THE FIRE

HOREHOUND STICK DRUGEST

50 lbs. of A sugar
8 lbs. of glucose
 $\frac{3}{4}$ gal. of water
 $\frac{3}{4}$ gal. of horehound herb
2 oz. of Nucoa butter

Cook to 312 degrees.

Cook 1 lb. of horehound herb in 1 gal. of water; then take off the fire and strain through a very fine sieve. Then weigh your 8 lbs. of glucose and 50 lbs. of sugar in a kettle; then add your water and horehound herb that has been strained; then set your batch on a hot fire and put your steamer on your kettle as soon as your batch comes to a boil so that no sugar will stick to the sides of the kettle and cause your batch to grain; then cook to 312 degrees. Pour out on a greased slab with rods and dust your greased slab with a little flour. Then when your batch is cool enough, cut with a horehound cutter and cut the length with an adjustable cutter. Then break when cold; then pack in boxes or pails.

50 lbs. sugar
1 gal. of water
 $\frac{1}{2}$ gal. of horehound herb
1 oz. of Nucoa butter

Cook to 310 degrees.

10 lbs. glucose

Then pour out on greased slab and as soon as your batch stops bubbling, dust the top of your batch with flour. When cold enough to cut with the horehound cutter, have your helper brush the flour in the marks from the cutter which will help you when you go to break your horehound sticks, and the Nucoa butter will keep your batch from boiling up when cooking.

HOREHOUND STICK MADE WITH STICK CANDY SCRAP

22 lbs. of scrap
40 lbs. of sugar
3 lbs. glucose
 $\frac{1}{2}$ gal. horehound herb
4 qts. of water
2 oz. Nucoa butter or slab oil

Cook to 310 degrees.

Take your scrap and wash with 1 pail of water so that you won't have any dirt or flour on your scrap. Then take and add your $\frac{1}{2}$ gal of herb and 1 gal. of water and melt down on the fire; then add your sugar and glucose and oil to keep your batch from boiling over your kettle. Then put your steamer or cover on your batch and cook to 310 degrees, for the higher you cook your batch the more your batch is going to get sticky unless kept in glass jars, and the lower you cook the quicker your batch will grain and not stick together in damp weather.

HOREHOUND TABLETS

Pure Sugar
50 lbs. sugar, Crystal A

2 teaspoonfuls cream of tartar, level full

2 qts. of horehound herb

4 qts. of water

Cook to 325 degrees.

Pour out on greased slab dusted with flour; then fold in the edges and when cold enough to handle run through the tablet rolls. Then pack in glass jars airtight. Use magnesia powder on your tablets.

HOREHOUND DROPS

80 lbs. sugar

20 lbs. glucose

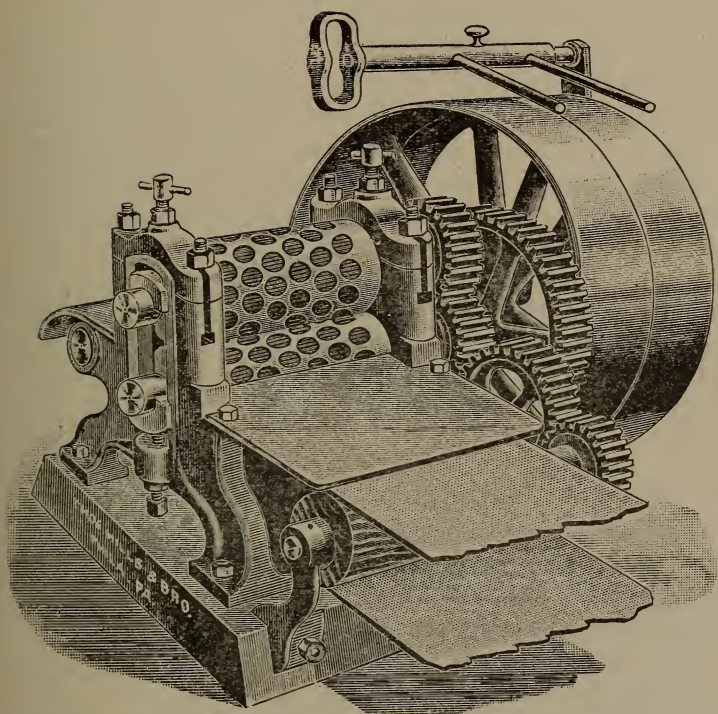
1 ½ gals. of water

1 gal. of horehound herb

3 oz. of Nucoa butter

Cook to 312.

Pour out on cold water slab greased and dusted with flour. Fold in the edges when cold enough to handle. Run through the horehound drop rolls on the machine. When cold break apart and sand in the pans with crystal syrup and dissolved gum arabic or sand in kettle with granulated sugar. Let dry, then pack in drums or pails.



Power Drop Frame With Conveyor.

MENTHOL HOREHOUND DROPS

80 lbs. sugar
20 lbs. glucose
2 gals. water
 $\frac{1}{2}$ gal. of horehound herb
3 oz. of Nucoa butter

Cook to 312 degrees.

Then pour out on greased slab and add 1 oz. of menthol crystal, and fold up your batch and work your menthol in your batch with your mixing bar. When cold enough run through the rolls and break up on the table and sand with crystal syrup and granulated sugar.

HOREHOUND SQUARES

40 lbs. sugar
7 lbs. glucose
1 gal. water
 $\frac{3}{4}$ gal. of herb
1 oz. of oil

Cook to 312 degrees.

Pour out on greased slab between rods, and when your batch is little cool press your wafer irons down in your candy and always grease your irons before using them; then after you have pressed your set of irons in the candy then start to loosen the first iron and continue till you have loosened them all so that they won't stick to your candy. When cold break apart and pack in pails or jars.

PURE SUGAR STICK

50 lbs. Crystal A sugar
2 teaspoonfuls cream of tartar, level full

2 gals. of water

Cook to 320 in winter time; 325 in summer time.

Put 50 lbs. of sugar in a kettle; then add your 2 gals. of water and 2 teaspoonfuls cream of tartar in a glass of water.

Then set your batch on a hot coke fire, and when your batch starts to boil wash down the sides of your kettle with a brush and cold water; then put your steamer on and also put your gauge in your batch; then cook to 320 in cold weather and 325 in hot weather, and pour out on a cold water slab that has been greased and dusted with flour; then fold in the edges of your batch that touches the iron rods and when cool enough to handle bar your batch with your mixing rod so that you will have no lumps in your batch when you are pulling out your stick.

Then use $\frac{1}{4}$ of your batch for a jacket and $\frac{3}{4}$ of your batch to be pulled very light, and do not twist or bar the air out of your batch so that your sticks will be very light and run 40 stocks to a pound; then have your stripe mixed and laid on the spinning board to keep warm till you are ready to stripe your batch; then wrap your jackets around your pulled batch and then stripe your batch, and always flavor your batch before pulling on the hook or machine.

PURE SUGAR STICK FOR 10-CENT GLASS JARS

25 lbs. of Crystal A sugar

1 gal. of water

1 teaspoonful cream of tartar

Do not use a large teaspoonful of cream of tartar or your batch will get sticky, and always dissolve your cream of tartar in a glass of water.

Cook to 322 degrees on cooking gauge. When your batch starts to boil, wash down the sugar on the sides of your kettle and then put your gauge in your batch and put your steamer on. Leave on your batch till your batch is 290 degrees; then take off and watch your batch till it is 322.

Always pour out on a cold slab or else your batch will grain and you won't be able to spin out your batch. Then color a part of your batch for stripe, or if you are making a solid color of your batch, mix through the whole batch. When cool enough to handle pull on the hook, and for a gloss stick just half pull your batch and then twist the air out and bar your batch thoroughly or else rub down with your gloves. In pulling or spinning out this stick use canvas gloves and do not spin out your batch hot, but run your batch as cool as you can handle without cracking your stick; then cut when spun out the size of a slate pencil, or for twist stick have your batch 3 corner shape. While spinning out cut with your stick candy choppers or scissors in sticks the size of jars.



The Improved Blair



Butter Cup Cutter.

JACKET PURE SUGAR BUTTER CUPS

25 lbs. of Crystal A sugar
 1 teaspoonful cream of tartar
 1 gal. of water

Cook to 320 for cold weather; 325 for warm weather.

Center

Heat 5 lbs. of glucose in a kettle and add enough cocoanut to stiffen your glucose so that you have a good body to your center, and have your center warm and always ready before your jacket is ready to pull. Then for striping your jacket mix a stripe as soon as you can handle your jacket batch; then pull your jacket on the hook and when partly pulled twist out all the air you can; then bar your batch or rub your batch with your gloves till it is cool; then have your warm cocoanut center, which will be 10 lbs. of center, and fold your jacket around your center and close the ends for solid colors. Do not stripe, but stripe on white jacket two or three small stripes in the center. Pull out round and cut on butter cup machine. When spinning out pull out as cool as possible and have an electric fan on the table to cool your cups, for the quicker they cool the better gloss they will have, and the cooler you handle your batch the better gloss.

ALMOND BUTTER CUPS

Jacket

25 lbs. sugar
 1 gal. water
 1 teaspoonful cream of tartar

Cook to 322 degrees.

Center

Heat 5 lbs. of glucose to a boil. Then add 5 lbs. of ground almonds very fine. Then mix in a small bon bon kettle. Your center always should have a stiff body. When using cocoanut fruit, nuts, and caramel, always add your fruit or nuts till your center holds up and is not runny, or else you will have trouble with your jacket bursting open.

APRICOT CENTER

Grind 10 lbs. of apricot and add 1 lb. of glucose. Mix in bon bon kettle, so that your batch is warm.

FIG CENTER

Grind 10 lbs. of figs in grinder; add 1 lb. of glucose. Heat in bon bon kettle. Do not boil. Add a little flour if too thin.

CARAMEL CENTER

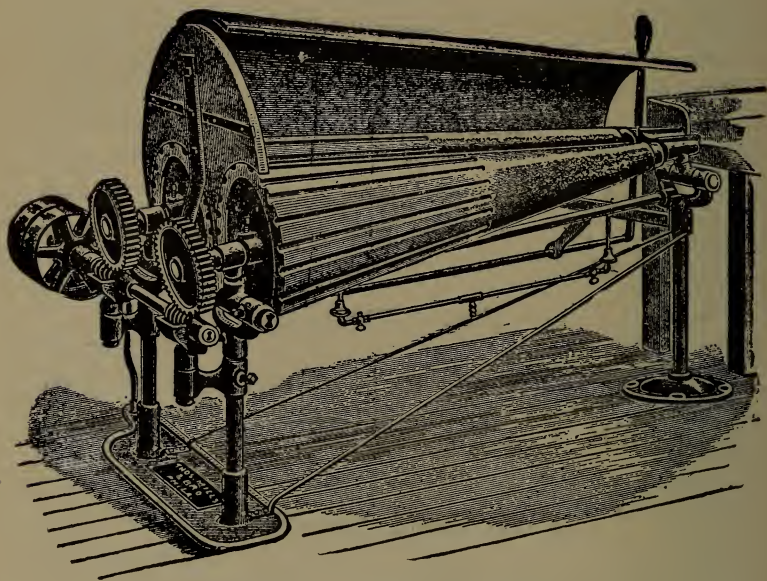
Cook in stirrer kettle:

- 4 lbs. glucose
- 2 lbs. sugar
- 3 lbs. condensed milk
- 1 lb. C. butter

Cook to soft ball.

Pour out on cold slab. Then cook your jacket and by the time your jacket is cooked your caramel will be cool. Flavor your caramel with vanilla.

210. *Twentieth Century Candy Teacher*



Batch Spinning Machine.

STICK CANDY ON THE FIRE GLUCOSE STICK

60 lbs. sugar, Crystal A

14 lbs. glucose

2 gals. water

Cook to 300 for pulled; 310 for clear.

LEMON DROPS

60 lbs. sugar, A sugar

12 lbs. glucose

1 $\frac{3}{4}$ gals. water

Cook to 312.

Sand lemon drops. Use 14 lbs. of glucose to
60 lbs. sugar. Flavor with oil of lemon, 1 $\frac{1}{2}$ oz.

WINE BALLS

50 lbs. sugar

10 lbs. glucose

1 $\frac{1}{2}$ gals. water

Cook to 312.

Color dark red color and flavor with wild
cherry and 6 oz. of tartaric acid. Cut on ball
machine.

SOUR BALLS OR DROPS

60 lbs. sugar

12 lbs. of glucose

1 $\frac{3}{4}$ gals. water

Cook to 312.

Pour out on slab. When cool, add 1 oz. of
oil of lemon and 12 oz. of tartaric acid. Mix
through your batch with mixing bar. Run
through the rolls.

ICELAND MOSS SQUARES

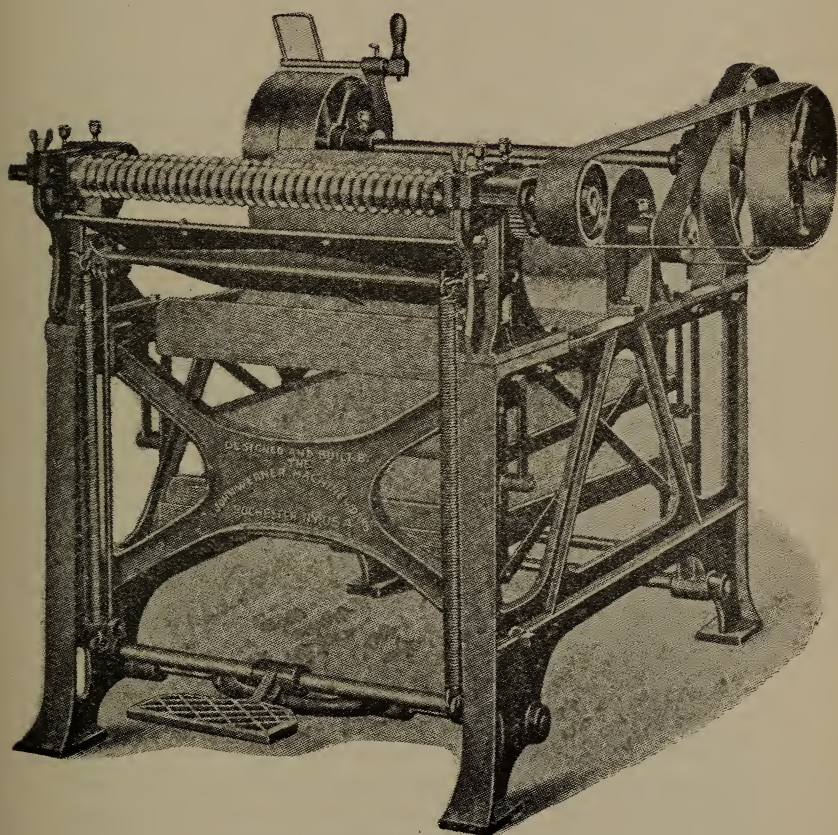
50 lbs. sugar

8 lbs. glucose

1 ½ gals. water

Cook to 312.

Pour out on cold slab. Just before taking off the fire, add dark red color and your anise flavor. Pour between rods and cut with waffle irons by pressing your irons down in the batch when it starts to get cool. Always grease your irons before using and loosen them ever now and then, so that they don't stick to the candy. When cold break apart.



Hard Candy Ball Machine.

MINT CUTS ON THE BALL MACHINE

50 lbs. sugar, A sugar

10 lbs. glucose

1½ gals. water

Cook to 310.

Pour out on cold slab that is greased. When cold enough to handle, color a piece dark red for stripe, about 1 lb. Then pull the rest on the hook and twist the air out as much as possible; then take and bar your batch well. Then cut a piece, about 10 lbs., of your pulled, and then take and put your red stripe or piece next to your pulled piece and pull out and cut in 2 pieces and keep pulling out till you have a jacket that will go around your batch. Then pull out in strips round for the ball machine with the mint cut saws or rollers.

PURE SUGAR HONEYCOMB STICK

25 lbs. sugar, A

1 teaspoonful cream of tartar

5 qts. of water

Cook to 305.

Pour out on cold slab and when cold enough to handle pull on the hook well; then twist all the air out of your batch; then take and bar your batch till cold; then take $\frac{1}{3}$ of your batch for jacket and the $\frac{2}{3}$ of your batch take and spread out in a flat piece; then take a rolling pin and put in the center of your flat piece; then fold your jacket around the rolling pin, wood or iron about 3 ft. long; then have your helper close the end that it is tight; then take and blow air

into your batch as soon as you take the rolling pin out; then close your end tight, so that your air don't escape from your batch; then pull out about 8 ft. long; then cut your batch in the center with your scissors; then pull out again and cut in the center till you have 64 holes; then fold your jacket around the center by stretching your jacket so as to go around; then pull out in square sticks and mark with a cutter about $2\frac{1}{2}$ inches long. Let lay in trays with a little powdered sugar sprinkled on the sticks; then next day pack in pails or in cold weather you don't need any sugar. Pack as soon as they get cold.

HONEYCOMB PEANUT CHIPS OR BISCUITS

25 lbs. sugar

5 lbs. glucose

1 gal. of water

Cook to 308 degrees.

Pour out on greased slab and when cool fold in the edges; then while your batch is cooking on the fire take 11 lbs. of peanut butter and put in your bon bon kettle and heat warm; then if your peanut butter is dry add a little Nucoa butter, but don't add too much or your center will be runny and you will have to use powdered sugar to stiffen your batch. Then take half of your batch for jacket and then take the other half after you have pulled your batch on the hook, and stretch out on the table for a jacket for your peanut butter; then wrap around the warm peanut butter and close the ends; then pull out and honeycomb. When you have honeycombed your peanut butter

wrap your other half of your batch around your honeycomb center; then pull out in chips, or for birchuits cut on butter cup machine. When cold pack in pails with pockets for chocolate coated. Use 10 lbs. of glucose instead of 5 lbs. of glucose.

NUCOA BUTTER PILLOWS

Jacket

25 lbs. of A sugar

1 teaspoonful cream of tartar

1 gal. water

Cook to 320 degrees.

Center

Melt 2½ lbs. of Nucoa butter in your bon bon kettle; then add enough powdered sugar to stiffen your Nucoa butter; and then mix thoroughly with a paddle to make a smooth paste that will have a stiff body to your center, which must be warm, and flavor with anise or vanilla flavor.

When your jacket is partly pulled and bar down, then take and stretch out your jacket on the table and put your Nucoa butter center in the center and fold your batch around the center, and close both ends and pull or spin out around and cut on butter cup machine. When cold pack in pails.

MAZETTA CREAM COCOANUT CENTER

Jacket

25 lbs. of A sugar

1 teaspoonful cream of tartar

1 gal. water
Cook to 315 in cold water.

Pour out on cold slab greased and dusted with flour.

Then color a stripe. Use burnt sugar coloring. Then pull on the hook and twist all the air out of your batch.

While your jacket is cooking, melt in a bon bon kettle 5 lbs. of mazetta cream and heat till hot; then add enough fine cocoanut to stiffen your mazetta, and color a light pink and flavor with strawberry or mint. Then fold your jacket around your mazetta center and close the ends; then put two small brown stripes in the center on two sides; then pull out in strips $\frac{1}{2}$ inch wide, or you can make a roll size. Cut on butter cup machine.

BUTTER CUPS MADE OF GLUCOSE

25 lbs. sugar
5 lbs. glucose
 $\frac{3}{4}$ gal. water
Cook to 312 degrees.

Center

5 lbs. glucose cooked to a boil; then add enough fine cocoanut to make a stiff body. Flavor with vanilla.

APRICOT CENTER BUTTER CUPS

11 lbs. of ground apricot put in bon bon kettle and heat; then add 1 lb. of glucose.

FIG CENTER BUTTER CUPS

12 lbs. of ground figs heated in a bonb on kettle; then add 1 lb. of glucose.

FILBERT NUT CENTER

4½ lbs. glucose cooked to a boil in bon kettle; then add 4 lbs. of ground filberts.

ALMOND CENTER BUTTER CUPS

4½ lbs. glucose. Heat in a bon kettle to a boil; add 4 lbs. of almonds ground fine.

RIBBON MIX OR FIRE

42 lbs. sugar
8 lbs. glucose
1½ gals. water

Cook to 312 degree.

Pour out on greased slab and color and flavor, and stripe your batches different ways, and spin out in ribbons and run through ribbon machine.

ROCK CUT MIX STRAWBERRY FIGURE

60 lbs. sugar
14 lbs. glucose
1½ gals. water

Cook to 310 degrees.

Pour out on greased slab. Then when your batch is cool enough to handle, color ½ of your batch with light red color for jacket. Then color 1 lb. of your batch a light green for leaves or stem. Then take 2½ lbs. and color a dark

red color, and pull the rest of your batch and twist out the air; then keep your different colors warm on the spinning board; now take your dark red piece and fold around a white piece that is rolled round. Your white piece must be only one-fifth as large as dark piece to represent the seeds; then roll around and stretch out the full length of the table; then cut with the scissors sticks 1 ft. long in 10 sticks; then take and build up 4 sticks at first; then add 3 sticks; then add your 2 sticks; then add your 1 stick, which will be a triangle shape; then have the girl or boy to keep your triangle in just that shape.

Now the green leaves and stems:

Take and stretch out a thin piece of green $1\frac{1}{2}$ inch wide and very thin, 1 ft. long, the same as your triangle; then have two pieces of white as high as your green is wide; then put your green for stem between the 2 pieces of white, which must be the same length as the triangle.

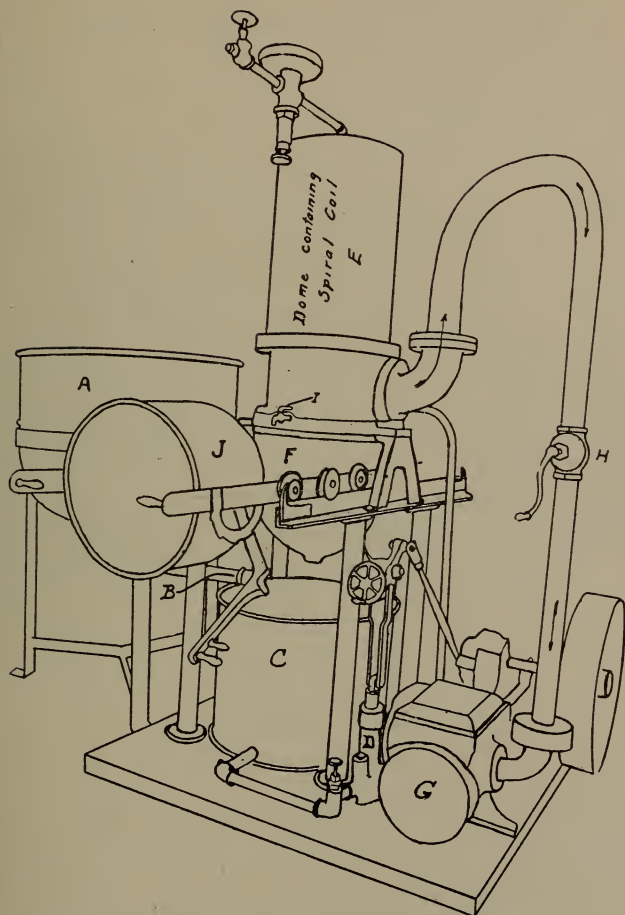
Now for the leaves take and stretch out a thin piece of green 2 inches wide and 2 ft. long; then take a piece of white and lay in the middle of your green no larger than a lead pencil is round 2 ft. long; then fold your green over the white round strip; then cut in the center and make 2 pieces 1 ft. long and put 1 leaf on each side of your green stem; then take a flat piece of white and put on top your leaves; then set your triangle right in the center of your green stem and fill in the sides with the rest of your white and also the bottom; then fold your jacket around and spin out in sticks $\frac{1}{2}$ inch through and cut on rock cut machine.

LEMON ROCK CUT

Figure or Slice

Flavor your batch after it is poured on the slab and then color $\frac{1}{4}$ of your batch yellow and pull 10 lbs. of your batch white and leave the rest clear.

Then take your clear part and stretch out 2 ft. long on the table and take a small piece of white and stripe $\frac{1}{2}$ of it when you cut it in two; then take and lay the $\frac{1}{2}$ that you did not stripe and lay on top of your striped piece; then take and roll round; then take your 10 lbs. of white and make a jacket around the clear. Now take and make or shape your clear with a jacket or into a triangle shape. When you have it into a triangle stretch out 5 ft. long; then take a large knife and cut in pieces 1 ft. long which will make 5 triangles; then be sure and see that they are all kept in triangle shape; then take and put the five side by side; have a damp cloth and dampen each one on the side; then take and roll the five triangles up together, and be sure that all points meet together; then roll round and fold your yellow jacket around; then spin out in sticks, which must be kept rolling till cold; then cut on rock cut machine.



Continuous Cooker for Hard Goods.

COOKING HARD BOILED CANDY ON THE CONTINUOUS COOKER

For Stick Candy in Cold Weather

120 lbs. A sugar

80 lbs. glucose

5 gals. water

Cook in your melting kettle to 232 degrees in Kettle A. Then draw your batch off through the pipe B into the receiving tank C. The syrup is removed from tank C by the small feeding pump D and forced into the coil E at any desired speed. Coil E is surrounded with live steam at a pressure of 65 lbs. of steam varying with the capacity of your machine. After passing through coil E the cooked syrup is discharged into Kettle F, where your vacuum of 26 inches is maintained by your pump G.

When a sufficient quantity of your cooked batch has been discharged into the Kettle F, the valve A governing the vacuum pump is closed and the air cock I is opened, thus breaking the vacuum and allowing the removal of Kettle F and placing Kettle in its place, after which the same operation may be repeated.

A two horse power motor of 850 R. P. M. is required for the operation of the pump. The maintenance of a 26-inch vacuum above the cooked syrup aids in the production of a finished product, which will be drier and less susceptible to climatic changes than those experienced in the south and on the Pacific coast. For when cooking on the vacuum pan you can't get but 16 inches of vacuum except at the very last of your cooking you can pull to 21 inches of vacuum.

FOR THE CONTINUOUS COOKER WINE BALLS OR CLEAR DROPS

120 lbs. sugar

70 lbs. glucose

5 ½ gals. water

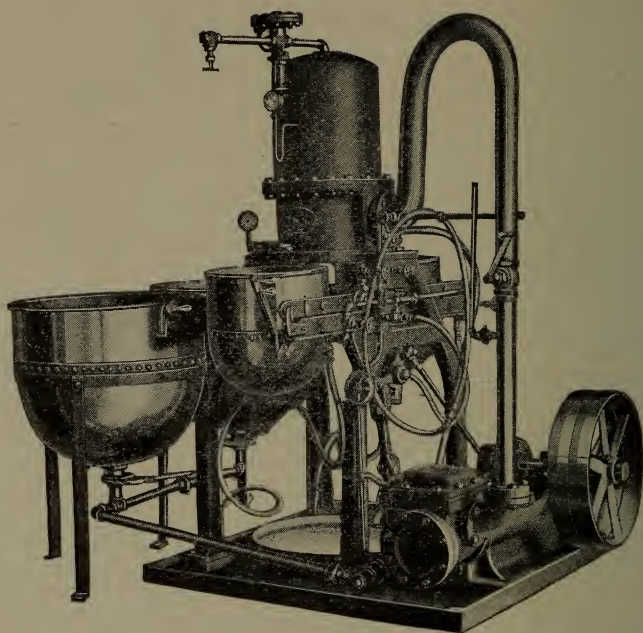
Cook to 232 in melting kettle. Then finish like with your stick candy on the cooker.

HOREHOUND DROPS SANDED

120 lbs. sugar

75 lbs. glucose

Cook 2 lbs. of horehound herb in 2 ½ gals. of water and strain through fine sieve; then add to your batch in melting kettle. Cook to 232 degrees. Always steam your melting kettle with a steamer or cover so that your melting kettle will have no sugar on the sides of your kettle, as it will cause your batch to show grain. Then finish cooking like the first batch of stick candy.



The Springfield Continuous Cooker for Hard Boiled Goods.

RIBBON MIX

120 lbs. sugar
70 lbs. glucose
5½ gals. of water
Cook to 232 in melting kettle.

BROKEN MIX OR TAFFY

120 lbs. sugar
90 lbs. glucose
4½ gals. water
Cook to 232 in melting kettle.

MACHINE CUTS FOR BALL MACHINE MINT KISSES

120 lbs. sugar
70 lbs. glucose
5½ gals. water
Cook to 232 in melting kettle. When poured
out on slab flavor mint and very fine red stripes.
Cut on machine.

TWIST STICK

120 lbs. sugar
70 lbs. glucose
5 gals. water
Cook to 232 in melting kettle.

JACKET FOR BUTTER CUPS

60 lbs. A sugar
30 lbs. glucose
3 gals. water
Cook to 232 in melting kettle.

HARD CENTERS FOR THE PANS

120 lbs. A sugar

100 lbs. glucose

4½ gals. water

Cook to 232 in melting kettle.

When finished run through rolls on the machine and run up in pans as soon as possible, as these centers will stick if left laying around. They can be pulled or run through clear on the rolls in different shapes.

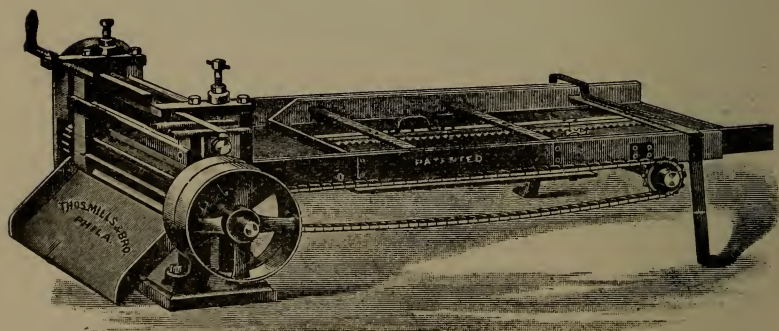
LEMON DROPS WITH ACID

120 lbs. A sugar

60 lbs. glucose

5½ gals. water

Cook to 232 degrees in melting kettle. When finished in the cooker, add on the slab oil of lemon 1½ oz. and 1 lb. of tartaric acid. Then when cold enough run through rolls, using the drop rolls.



Rock Cutting Machine.

ROCK CUTS MIX

120 lbs. A sugar

70 lbs. glucose

5 gals. water

Cook to 232 in melting kettle and finish like stick.

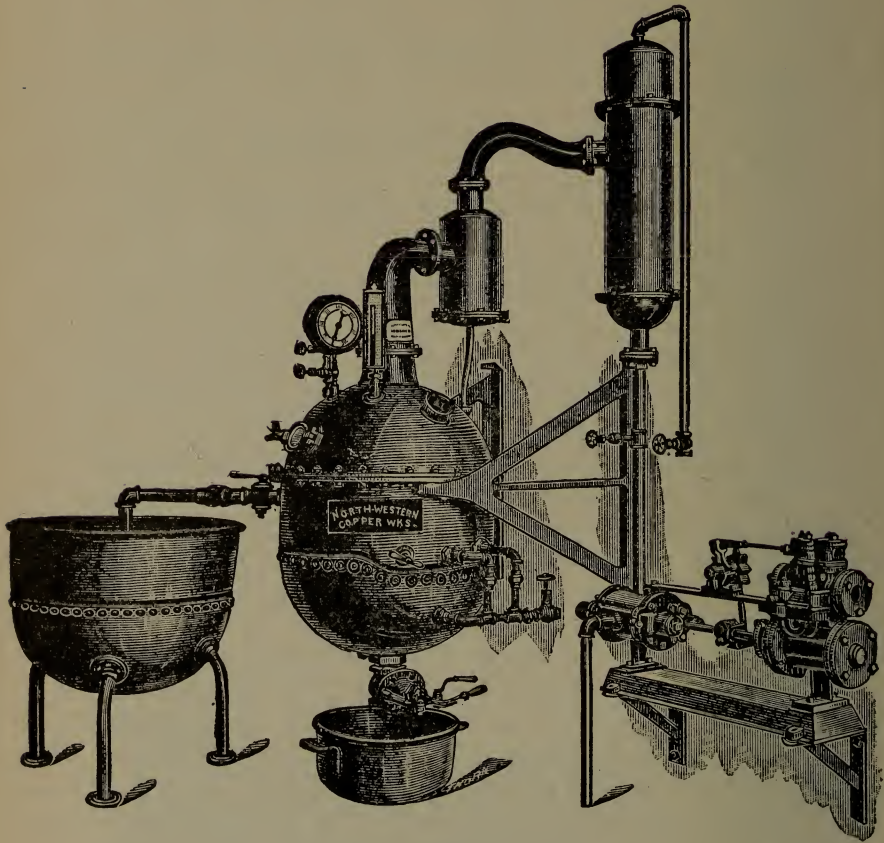
HOREHOUND DROPS

Made With Stick Candy Scrap

Melt down 60 lbs. of stick candy scrap that has been mashed and strained in 6 gals. of water; then when your stick candy is melted add 60 lbs. of A sugar and 30 lbs. of glucose. Have 2 lbs. of horehound herb cooked in 2 gals. of water that has been strained through a fine sieve.

Then cook in your melting kettle to 232 degrees and finish in your cooker with 26 inches of vacuum. Pour out on cold slab and run through rolls and then break and sand with dissolved gum arabic and crystal syrup and granulated sugar in revolving pan.

All these formulas for hard goods are for A sugar and when you use Southern sugar in the cooker or vacuum pans you have to use less glucose, as all hard goods cooked with Southern sugar are more liable to get sticky than A sugar, and if you are making hard boil goods in very damp climates you should use 10 lbs. of glucose less than the formula calls for, as these are for the fall trade or cold weather, and during the hot weather months your stick candy should be wrapped and all clear goods should be frosted or sanded.



Vacuum Pan for Hard Goods.

COOKING ON THE VACUUM PANS STICK CANDY

300 lbs. A sugar
150 lbs. glucose
7 gals. water

Cook to 235 degrees in melting kettle. Then run your vacuum to 10 inches on gauge and draw in your vacuum pan your batch; then close your valve and turn on steam on your vacuum pan. Your vacuum must be 5 inches at 240 degrees on your cooking gauge; vacuum at 6 inches at 245 degrees; vacuum at 7 inches at 250 degrees on gauge; vacuum at 9 inches at 255 degrees on gauge; vacuum at 12 inches at 260 degrees, and shut off steam and run your vacuum up to 20 inches on gauge; then shut off your water and pump and open your air cock on top. Then open your valve at the bottom and pour out in kettle that has been greased and dusted with flour.

Pour out on slab for 6 crews on the tables. As soon as your batch is out of your vacuum pan turn on your steam and steam your kettle after each batch with the bottom valve left open so that your steam will melt your sugar or candy on your outlet valve so that it won't stick when you try to open it on your next batch, and your steaming or drippings pour into your melting kettle with your next batch so there won't be any waste. While you are cooking your batch your steam pressure must not be less than 95 lbs. pressure or your goods will not come out clear, and always open your air cock before you try to open the outlet on the bottom of your kettle.

TWIST STICK ON VACUUM PAN

380 lbs. A sugar

130 lbs. glucose

8 gals. water

Cook to 235 in the melting kettle.

Then cook in the vacuum pan like the first stick candy.

HOREHOUND STICK ROUND

190 lbs. Southern sugar

55 lbs. glucose

6 gals. of water

Cook 4 lbs. of horehound herb in 3 gals. of water; then strain through fine sieve and add to your batch in the melting kettle; then cook to 235 degrees and draw in vacuum pan and cook.

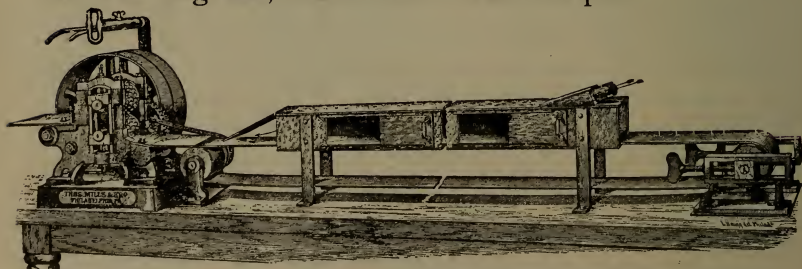
HOREHOUND DROPS

190 lbs. A sugar

60 lbs. glucose

5 gals. water

Cook 5 lbs. of horehound herb in 3 gals. of water and strain through fine sieve and add your sugar and glucose in the melting kettle and cook to 235 degrees; then cook in vacuum pan.



Power Drop Machine With Cold Air Box.

HOREHOUND DROPS

Made of Scrap Stick Candy

- 190 lbs. of Southern sugar
- 50 lbs. glucose
- 100 lbs. of stick candy scrap
- 6 gals. of water

Put 100 lbs. of stick candy scrap in your melting kettle that has been washed and dissolved; then cook $4\frac{1}{2}$ lbs. horehound herb that has been cooked in 3 gals. of water, and add $\frac{1}{2}$ lb. of Nucoa butter. Then cook your batch in the melting kettle to 235 degrees; then finish cooking in the vacuum pan.

WRAPPED STICK

- 200 lbs. A sugar
- 150 lbs. glucose
- $4\frac{1}{2}$ gals. water

Cook in melting kettle to 235 degrees. Then draw in the vacuum pan and cook to 260 degrees with 20 inches of vacuum.

WINE BALLS

- 240 lbs. A sugar
- 85 lbs. glucose
- 7 gals. of waer

Cook in melting kettle to 235 degrees; finish cooking in pan to 262 degrees and 20 inches of vacuum.

BROKEN TAFFY

- 200 lbs. A sugar
- 150 lbs. glucose

4½ gals. of water

Cook in melting kettle to 240 degrees; finish cooking in the pan to 260 degrees and 18 inches of vacuum.

JACKET FOR BUTTER CUPS

105 lbs. A sugar

35 lbs. glucose

4 gals. of water

Cook in melting kettle to 238 degrees; then finish cooking in vacuum pan.

Center for butter cups for 35-lb. jacket:

5 lbs. glucose

1 lb. mazetta cream

6 lbs. fine cocoanut

Melt your glucose and mazetta cream to a boil—do not cook; then add your cocoanut or ground nuts, caramel or butter scotch center for your jacket.

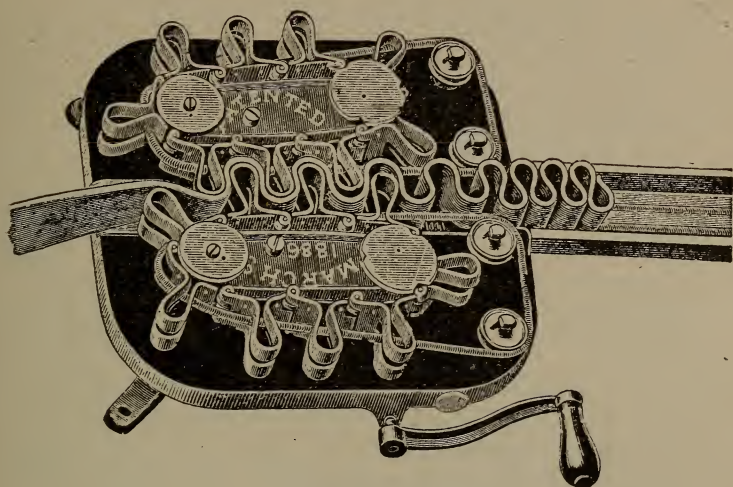
ROCK CUTS MIX

300 lbs. A sugar

150 lbs. glucose

7 gals. water

Cook to 238 in melting kettle; then finish in vacuum pan.



Candy Crimper.

CRIMP OR RIBBON MIX

190 lbs. A sugar

60 lbs. glucose

5 gals. water

Cook to 238 in melting kettle and finish in vacuum pan at 262 degrees and 20 inches of vacuum.

SOUR BALL ON ROLLS—SANDED

190 lbs. A sugar

65 lbs. glucose

5 gals. water

Cook to 238 in melting kettle, and finish cooking in the vacuum pan to 261 degrees and 20 inches of vacuum.

CENTER FOR PAN ROOM HARD BOILED, PULLED AND CLEAR

200 lbs. A sugar or Southern

150 lbs. glucose

4 gals. water

Cook to 238 in melting kettle and finish cooking in vacuum pan to 260 dedgrees for pulled and 262 for clear and 20 inches of vacuum.

HOW TO MAKE COLOR FOR STICK CANDY STRIPING

1 lb. of dry coloring, not carmine

1 gal. of water

Cook to a boil; then add 2 lbs. of sugar

3½ lbs. glucose

Cook to a fine thread; put in glass jar and let cool; then ready for use.

CONCENTRATED SYRUP

100 lbs. Eastern granulated sugar

6 gals. of water

Put your 6 gals. of water in your steam jacket kettle and heat your water lukewarm, do not boil; then add your 100 lbs. of sugar and start your stirrer and let run till your sugar is thoroughly dissolved. Do not use any steam on your kettle after your sugar is in the kettle. Then after your sugar is thoroughly dissolved, take a cheese cloth strainer and strain your syrup in a tub or kettle; then add your flavor and color, and use one-tenth of 1 per cent of benzoate of soda and seal airtight.

Concentrated syrup:

1 gal. strawberry color with dark red color and flavor with 4 oz. of strawberry true fruit flavor.

1 gal. of raspberry color with dark red color and flavor with 4 oz. of true fruit raspberry flavor.

Orange, 1 gal.—Use 2 oz. of oil of orange flavor and color with orange color.

Lemon, 1 gal.—Use 2 oz. of oil of lemon flavor and color with yellow flavor.

Banana, 1 gal.—Use 1 oz. of oil of banana and color with orange and yellow color.

Wild Cherry, 1 gal.—Use 5 oz. of wild cherry flavor and color with light red color.

Peach, 1 gal.—Use 4 oz. of peach flavor and color with yellow and orange and very little red color.

Vanilla, 1 gal.—Use 5 oz. of good vanilla flavor made of the bean and color with burnt sugar color.

Pineapple, 1 gal.—Use 5 oz. of pineapple flavor and color with a little yellow color.

When making simple syrup take 2 gals. of simple syrup and add to each concentrated gallon of syrup.

CHOCOLATE CONCENTRATED SYRUP

Melt 2 lbs. of liquor chocolate in a kettle over a steam kettle; then when your liquor chocolate is melted add 3 lbs. of glucose and mix thoroughly; then add 1½ qts. of simple syrup and mix thoroughly. This chocolate syrup will be very smooth and the chocolate will not separate

like most chocolate syrups do. Never add your syrup till your glucose is mixed thoroughly with your chocolate, and always keep your chocolate warm while mixing; then add one-tenth of 1 per cent of benzoate of soda to a gallon. You can mix 50 gals. as easy as you can mix 1 gallon. Always use a wide mouth jug for chocolate concentrated syrup.

HOW TO MAKE BURNT SUGAR COLORING FOR CONFECTIONERS' USE

35 lbs. sugar
3 lbs. glucose
1 gal. water.

Put on coke fire and cook to 400 degrees and let burn on the fire till your batch is very dark. When your batch starts to burn, take your paddle and stir your batch so as not to scorch your kettle; then set off the fire and have some boiling hot water to reduce your batch down to any thickness you desire. For syrup you ought to have it thinner than for striping stick or using for cream work.

SUGAR STICK OR BUTTER CUPS

1 teaspoonful of cream of tartar to 25 lbs. of sugar.

1 $\frac{1}{2}$ teaspoonfuls of cream of tartar to 25 lbs. for cream work.

$\frac{2}{3}$ teaspoonful of cream of tartar to 25 lbs. sugar for clear drops or tablets.

When using cream of tartar for hard good always dissolve your cream of tartar in 1 glass of water and use 1 gal. of water to every 25 lbs.

of sugar, and always use a cold water slab for pure sugar goods, for the quicker your batch cools the less liable is your batch to grain when doctoring very light with cream of tartar.

For chocolate centers use 2 oz. cream of tartar dissolved in a glass of water after your cream is ready to run out in starch to 100 lbs. of No. 1 cream, which will make your chocolates ripen up after they are chocolate coated.

WHAT OILS AND ANIMAL FATS ARE MADE FROM

Lemon oil is made of the lemon rind.

Orange oil is made of the orange rind.

Nut oil is extracted from the kernel of the nut fruits.

Sweet almond oil is extracted from the kernel of the fruit of the almond tree.

Cotton seed oil is extracted from the cotton plant.

Cocoa fats is a vegetable fatty matter extracted from the kernel of the cocoanut.

COCOA AND CHOCOLATE PASTES

The cocoa paste is the product obtained by grinding roasted cocoa beans skinned and with their germs and sprouts removed.

Cocoa powder is the paste of cocoa reduced into a powder.

Chocolate in paste and powder is a sweetened cocoa paste. The proportion of cocoa ought not be lower than 32 per cent.

Milk chocolates are the mixture of cocoa paste, sugar and milk.

Cocoa butter is the fatty matter extracted from cocoa pastes.

SUGARS

Refined sugar to be pure ought to contain 99.5 per cent of saccharose. White crystallized sugar ought to contain at least 98.5 per cent saccharose.

Sugar of the low grade ought to contain 65 per cent saccharose.

GLUCOSE

Glucose, the sugar of starch, is the product secured by the change of cereal starch through acidulated water. All starchy matter can be allowed for this manufacture. The glucoses are found in the trades under two distinct forms—a solid considered under the name of lumps or thick glucose, and in the syrup form described under the name of crystal glucose.

Crystal glucose is defined by the chemical composition:

Water	-----	18 to 25	per cent
Glucose	-----	35 to 45	per cent
Dextrine	-----	45 to 35	per cent
Mineral materials	-----	1	per cent
Acidity	-----	two-tenths	per cent

They contain some albuminoid composition, such as salts of lime, soda, potash, alum and iron, in the form of chlorides, phosphates and tartar, citric, acetic and chlorhydric acids.

NUCOA AND C. BUTTER

A few facts concerning the use of these two

butter fats for different classes of their use in my formulas:

For caramel work and fudge work you will find when reading over my formults I use C. butter, as this butter does have to be real white in color. What a manufacturer wants is a fat that will help his goods stand up, and for whole-sale candy has to be kept in stock for a month or two, and lot of the fats that are on the market at present they either leave an after taste when the piece is eaten or the grease gets stale when th goods are kept for a month.

Nucoa butter is made from refined cocoanut and which makes it very white. You will find in my formulas I use Nucoa butter for all my nougat work and white center fudge work and for thinning chocolate for the enrober machine and all 14 and 16-cent chocolate goods.

These two butters you will find advertised by the Nucoa Butter Co., of New York.

COOKING GOODS FOR THE RETAIL TRADE ON THE FIRE

NO. 1 CHOCOLATES

Fondant Cream

50 lbs. A sugar

15 lbs. glucose

3 gals. of water

Cook to 238 degrees.

Pour out on a counter-sunk slab that is clean and sprinkled with 1 glass of cold water; then pour out on slab and as soon as your sugar stops bubbling sprinkle the top with a little cold water

to keep the top from having a sugar crust, and as soon as your batch is cool start to cream with a wide scraper or a spade; then as soon as your batch sets take your scraper or spade and beat your batch till you have broken the set out of your batch; then cover over with a damp cloth or put your batch in your cream tub. Let stand for 2 hours so as to have time to ripen up.

NO. 1 CHOCOLATES

Fondant Cream

50 lbs. A sugar
12 lbs. glucose
1 teaspoonful cream of tartar
3 gals. water

Cook to 238 degrees.

Pour out on your cool counter-sunk slab sprinkled with cold water. Let stand till cool; then start to cream. Never let your syrup get too cold on your slab or else you won't be able to cream your batch. When you make a finger mark in your syrup and it does not close or run together your batch is ready to cream.

FONDANT CREAM FOR CHEAP DROPS

20c Lb.

50 lbs. A sugar
20 lbs. glucose
2½ gals. of water

Cook to 238 degrees.

When cooking your fondant cream always have a steamer or cover on your kettle as soon

as your batch starts to boil so that your kettle will not have any sugar on the sides. If your batch shows any sign of sugar on the sides of your kettle take a clean brush and wash down sides with a little cold water so as to keep your batch from showing any grain when poured out on the slab.

FONDANT CREAM NO. 1

For Dipping

25 lbs. sugar

1 $\frac{1}{2}$ gals. water

1 oz. of acetic acid No. 8

Cook to 242 degrees.

As soon as your batch starts to boil put your steamer on your batch and leave your steamer or cover on till your batch is 235 degrees; then take off and cook to 242 degrees. Pour out on a cold slab that is sprinkled with 1 glass of water and as soon as your sugar or syrup ceases to bubble sprinkle the top of your batch with 1 glass of cold water. When cool enough, cream.

FONDANT CREAM NO. 2

For Dipping

25 lbs. sugar

1 teaspoonful cream of tartar

$\frac{1}{2}$ oz. of acetic acid No. 8

1 $\frac{1}{2}$ gals. water

Cook to 242 degrees.

Pour out on a cold slab. When cool start to cream.

NO. 1 CHOCOLATE CENTERS

Take 25 lbs. of your No. 1 fondant cream and put in a kettle; then have a larger kettle half full of boiling water on your furnace and set your boiling water; then take your paddle and stir your fondant till it is thin enough to cast. Your cream must never be any hotter than you can hold your finger in your cream or your centers will be hard. Then add 4 lbs. of mazetta cream and $\frac{1}{2}$ teaspoonful of cream of tartar dissolved in a little cold water; then flavor and cast in starch. Let stand till next day; then dip in chocolate.

ICE CREAM CHOCOLATES

Take 25 lbs. of No. 1 fondant cream and melt down over a steam bath in a copper kettle and add 1 qt. of dissolved egg albumen that has been beaten stiff by a wire beaten or icing beater. When using egg albumen always use 1 lb. of egg albumen to 1 gal. of cold water, and always dissolve your egg albumen night before you are ready to use, or you can use warm water that is lukewarm and stir your egg albumen every now and then till dissolved. Always use a glass jar or crock for egg albumen; never use a tin pail or gallon measure, as it will change your color on the egg albumen. Then heat your cream so that you can hold your finger in your batch; then flavor and cast in starch with a 6-spout runner.

MOLASSES KISSES ON THE FIRE

1 lb. of C. butter
12 lbs. glucose

8 lbs. sugar

1 qt. of water

Cook to 280 dedgrees.

Then add 2 qts. of molasses and stir your batch while adding your molasses; then add 1 qt. of 20 per cent. cream or 3 lbs. of condensed milk; then cook to a light crack when tried in cold water or 258 degrees on gauge; then pour out on a greased slab with rods around. When cool enough to handle pull on hook or pulling machine; then spin out on the table and cut on kiss machine. When spinning out kisses always dust your table with powdered sugar and spin out your batch as cool as possible so as to keep their shape till wrapped in yellow wax paper wrappers.

SEA FOAM KISSES

No. 1

10 lbs. glucose

6 lbs. sugar

$\frac{1}{2}$ lb. of Nucoa butter

1 qt. of water

Cook to 265 degrees.

Then add $2\frac{1}{2}$ lbs. of condensed milk and cook to a light crack when tried in cold water or to 258 on gauge. Pour out on greased slab and flavor with 1 oz. of vanilla. When cool pull on hook or machine and color half of your batch a light pink and flavor with strawberry; then spin out and cut on kiss machine and wrap in white wax paper wrappers.

SEA FOAM KISSES

No. 2

10 lbs. glucose
6 lbs. sugar
 $\frac{1}{2}$ lb. Nucoa butter
1 qt. of water

Cook to 260 degrees.

Then add $\frac{1}{2}$ oz. of gelatine dissolved in $\frac{1}{2}$ glass of water. Pour out on greased slab. When cool color and flavor and pull on the machine or hook. You can use 1 lb. of mazetta cream in place of gelatine.

VANILLA PAN TAFFY

10 lbs. of sugar
8 lbs. glucose
1 qt. of water
1 lb. of Nucoa butter

Cook to 260 degrees.

Then take off the fire and add $1\frac{1}{2}$ lbs. of mazetta cream and stir in. Pour out on a greased slab dusted with a little flour and when cool flavor with 2 oz. of vanilla flavor and pull on hook or machine; then pull out in sheets on a clean slab that has been dusted with powdered sugar; then cut in strips or slabs the size of your pans.

For strawberry pan taffy color a light pink flavor and $\frac{1}{2}$ oz. of powdered tartaric acid to and flavor with 1 oz. of true fruit strawberry bring out the flavor well.

FOR MOLASSES PAN TAFFY

10 lbs. sugar

8 lbs. glucose
 $\frac{1}{2}$ lb. Nucoa butter
1 qt. of water

Cook to 280 degrees.

Then add $\frac{1}{2}$ gal. of molasses on the fire and stir your batch while adding your molasses, or else your batch will scorch; then add 2 lbs. of condensed milk or 1 qt. of cream and cook your batch to a light crack or 258 degrees. Pour out on greased slab and when cool pull on hook or machine.

CHOCOLATE PAN TAFFY

10 lbs. sugar
8 lbs. glucose
 $\frac{1}{2}$ lb. Nucoa butter
1 qt. of water

Cook to 258 degrees.

Then take off the fire and add 1 lb. of mazzetta cream; stir through, then pour out on a greased slab and add 3 lbs. of liquor chocolate that is cut up fine on the slab; fold up your batch so as to melt your chocolate; then flavor with $\frac{1}{2}$ oz. of vanilla. When cool pull on hook or machine.

STAND UP CARAMELS ON THE FIRE

5 lbs. sugar
4 lbs. glucose
1 lb. of C. butter
1 qt. of water

Cook to 290 degrees.

Then add very slowly 1 gal. of 20 per cent. cream. Have your helper to stir your batch

while adding the cream, and if your fire is real bright add your rings on your furnace or else your batch will scorch. When you have added your gallon of cream in your batch then add 4 lbs. of condensed milk; then cook your batch to a hard ball when tried in cold water. Set off the fire and add 1 oz. of vanilla and pour out on a cold slab that has been greased and dusted light with flour.

For almond stand up caramels add your almonds on the fire just before your batch is done. Use 2 lbs. of almonds or walnuts.

MOLASSES CHOCOLATE CHIPS

No. 1 Honey Comb

12 lbs. sugar

5 lbs. glucose

2 qts. of water

Cook to 310 degrees.

Then add slowly 1 qt. of molasses and stir your batch slowly; then cook to 300 degrees. Always steam your batch by covering your batch as soon as it starts to boil; leave cover on till 250 degrees. Pour the batch out on a greased slab, and as soon as your batch starts to cool a little fold in the edges or else your batch will be lumpy and hard to spin out even when you are spinning out your chips. Then take and pull your batch when cool enough to handle on the hook and pull your batch about half done, and then twist out the air on the hoog; then bar or rub your batch with your spinning gloves in front of your batch warmer; then take one-third of your batch for jacket and keep warm on spinning board; then

have an iron pipe about 2-inch pipe, or rolling pin that is made pointed out fold two-thirds of your batch around the pipe or rolling pin; then have your helper close one end tight, and take and blow all the air you can into your batch; then close end tight and pull out about 6 ft. long, and then fold over and pull out your batch again and continue till you have folded your batch six times; then stretch out your jacket and fold around your center batch, and your batch must be kept in a flat shape with not too much heat, and when spinning out you must cut your batch with the scissors for if you break your batch when pulling out in sheets you will lose all your air and your chips will be solid. Flavor your batch just before you pull your batch on the hook with 1 oz. of vanilla and 2 drops of oil of lemon. Have your helper mark your chips as soon as you spin out every sheet, for when cold you can't mark them so they will break even. When cold break in chips and chocolate dip them on machine or by hand.

MOLASSES CHIPS

No. 2

- 12 lbs. glucose
- 12 lbs. sugar
- $\frac{1}{2}$ gal. molasses
- 1 lb. of C. butter
- 2 oz. of salt

Cook your glucose and sugar with $\frac{1}{2}$ gal. of water to 312 degrees. Then add slowly and stir in your batch $\frac{1}{2}$ gal. of molasses. Let cook to 310 degrees; then add 2 oz. of salt and pour out

on greased slab and add 1 oz. of vanilla flavor and 2 drops of oil of lemon. When cold enough to handle, pull on hook well and then twist out the air and bar your batch till cool; then spin out in sheets $\frac{2}{3}$ inch wide and very thin, and have your helper mark while spinning. These chips can be made on the machine by power or hand and turned out quickly by machine, which makes them all the same size.

SUGARED MINTS

20 lbs. A sugar

1 teaspoonful cream of tartar

1 gal. of water

Cook to 280 degrees.

When your batch starts to boil put your steamer on your kettle, and when your batch is 240 degrees, if your kettle shows any grain or sugar on the sides, take a little water and wash down the sides with a clean brush. Then cook to 280 degrees. Pour out on a greased slab that is cold and fold in the edges, and when cool enough to handle pull on hook or machine very light and then when cool enough run through the rolls or cut on a mint cutter. Flavor your batch with oil of peppermint; then when your mints are cut or run through the rolls put them in trays, and sieve powdered sugar over them and set in a warm place over night; then pack and sieve powdered sugar off of them. Do not set your trays where the temperature is over 100 degrees. In 2 or 3 days they will turn to sugar. Without any heat on them, just so they are in a warm place. Pack in tin pails.

MAPLE SUGAR PEANUT STICKS

4 lbs. of maple sugar

1 gal. of water

6 lbs. of A sugar

5 lbs. of glucose

Cook to 265 degrees.

Add 10 lbs. of No. 1 Spanish peanuts slowly, cook in your syrup till your peanuts are roasted a light brown; then pour out on a greased slab, and when your batch is cool enough take your iron rods or a flat mixing bar and run under your batch and stretch thin; then cut in small bars or sticks 2 inches long.

BUTTER SCOTCH CARMEL

Wrapped

12 lbs. glucose

7 lbs. sugar

1 qt. of water

Cook to 280 degrees.

Then add slowly on the fire 5 lbs. of condensed milk and 2 lbs. of butter. Cook to a very light crack when tried in cold water. Set off the fire and add 4 oz. of salt. Mix through and pour out on a greased slab, and when cold cut in squares 1 inch and wrap in wax paper.

BUTTER SCOTCH PADDIES

30 lbs. A sugar

6 lbs. glucose

1 gal. of water

Cook to 315 degrees.

Then add 3 lbs. of butter and stir through your batch on the fire; then cook your batch to 312 degrees. Pour out on a greased slab and fold in the edges and add 3 oz. of salt; then a little oil of lemon, 4 drops, and $\frac{1}{2}$ oz. of vanilla flavor. When cool run through a paddie roll on the machine.

ALMOND ALAKUMA BAR

Soak 6 oz. of egg albumen in 1 qt. of water in a glass jar. Let stand over night or use lukewarm water and stir every now and then till dissolved. The water must not be hot or else your egg albumen will curdle and will not be of any use. Now cook 6 lbs. glucose.

Now cook to 6 lbs. sugar

1 pt. of water

Cook to 256 degrees.

While your batch is cooking have your egg albumen beaten up very stiff with your icing beater or wire beater. Have your helper pour your batch in your beaten egg albumen in a very fine stream and continue stirring with your paddle. Then cook 10 lbs. A sugar, 4 lbs. glucose, 1 qt. of water, 2 lbs. Nucoa butter. Cook to 250 degrees and have your helper pour in slowly while you stir your batch with a paddle; then add $\frac{1}{4}$ oz. of vanilla and 5 lbs. of raw almonds. Pour out in trays lined with wax paper first and then wafer paper. Fill your trays good so that your batch is little higher than your trays; then line the top with wafers or rice paper and have a board the size of your tray to cover your top before you cover your top with a board. Cover your rice

paper with wax paper to keep your wafers clean and from sticking to the board on top; then cover over and press your batch with a heavy weight for the more you press your alakuma and nougat the better your batch will cut with a knife or nougat machine. Let stand till next day; then cut in bars or squares.

ASSORTED FRUIT TABLETS

Lemon Tablets

30 lbs. sugar

1 gal. of water

1 large teaspoonful cream of tartar

Cook to 330 degrees.

When your batch starts to boil, wash down the sides of the kettle and cover your kettle with your steamer; then cook to 330 degrees and pour out on a cold slab that is greased and dusted with flour; then fold in the edges and add $\frac{1}{2}$ oz. of oil of lemon and 4 oz. of tartaric acid, and mix well with your mixing bar, and when cool enough run through the tablet roll, and when cold break; then take your tablets and dust with magnesia powder when cold. Pack in glass jars.

ORANGE TABLETS

30 lbs. A sugar

1 gal. water

1 large teaspoonful cream of tartar

Dissolve your cream of tartar in a glass of water.

Cook to 330 degrees.

Finish like lemon tablets.

For orange use $\frac{1}{2}$ oz. of oil of orange and color a light orange and add 4 oz. of tartaric acid.

HOREHOUND TABLETS-

Cook $\frac{1}{2}$ lb. of horehound herb in 2 gals. water. When your herb has boiled for 5 minutes, take and strain through a very fine strainer or cloth.

Now cook:

30 lbs. A sugar

1 gal. of horehound herb

1 large teaspoonful cream of tartar

Cook to 330 degrees.

Pour out on greased slab and when cool run through rolls and finish like lemon tablets with magnesia powder and pack in glass jars.

MENTHOL TABLETS

30 lbs. A sugar

1 gal. of water

1 large teaspoonful cream of tartar

Cook to 330 degrees.

Pour out on greased slab and add $\frac{1}{2}$ oz. of menthol crystals and finish like the others.

LIME TABLETS

30 lbs. A sugar

1 gal. water

1 large teaspoonful cream of tartar

Cook to 330 degrees.

Pour out on greased slab and add $\frac{1}{2}$ oz. of oil of lime and 4 oz. of tartaric acid and color a light green color and finish like the others.

WHITE PEANUT FUDGE

14 lbs. A sugar

11 lbs. glucose

$\frac{1}{2}$ gal. water

2 lbs. Nucoa butter

Cook to 258 degrees.

Then set off the fire and add 15 lbs. of fondant cream and stir thoroughly; then add 4 lbs. of mazetta cream and mix xthoroughly; then add 8 lbs. of roasted Spanish No. 1 peanuts. Pour out on a 4-ft. board lined with heavy wax paper, and when your batch sets take and mark in squares and cut, or cut on nougat machine in strips, and then cut in squares. Let dry in trays and pack when dry in pails with pockets.

SULTANA RAISIN TOP

12 lbs. sugar

10 lbs. glucose

1 qt. of water

2 lbs. of Nucoa butter

Cook to 258 degrees.

Set off the fire and add 18 lbs. of fondant cream and mix thoroughly till your butter is mixed through your batch; then add $4\frac{1}{2}$ lbs. of mazetta cream and mix thoroughly; then pour out on a tray 4 ft. square lined with heavy wax paper and have some rods around your trays $\frac{3}{8}$ inch high; then take and scatter Sultana white raisins on top, and when your batch sets mark in squares and next day cut in squares or bars.

SALTING PEANUTS

3 gals. of Nucoline or Konut oil and put in a kettle and set on the fire. Now heat your grease till it is hot; then pour in your hot grease, 35 lbs. of Spanish No. 1 raw peanuts, and stir your peanuts while cooking so that your peanuts will not burn on the bottom of the kettle. When your peanuts are a light brown take off the fire and pour in a wire screen or sieve to drain; then pour out on a cool slab and sprinkle a little dissolved gum arabic on your peanuts; then salt. When cool they are ready to pack. If you haven't any gum arabic use a little sugar. Just before you take your roasted peanuts off the fire take a little sugar, about a handful, and throw in your hot grease; then pour out in sieve or strainer; then pour out on slab and salt.

SALTED BLANCHED PEANUTS OR ALMONDS

Put 3 gals. of water in a kettle and when your water starts to boil pour in your hot water 10 lbs. of Virginia No. 1 peanuts or 10 lbs. of almonds and let your almonds or peanuts in your boiling water for 10 minutes or till you can pull the skins off the peanuts or almonds; then pour them out to drain and have the girls to pull the skins off your almonds; then take and roast your almonds in hot grease like your peanuts and roast your blanched almonds a very light brown; then salt. When cold pack.

PEANUT BUTTER CHIPS

20 lbs. A sugar

5 lbs. glucose

1 gal. water

Cook to 300 degrees.

Put 20 lbs. sugar in a kettle and 5 lbs. glucose and 1 gal. of water. When your batch starts to boil, cover your batch with a cover or steamer and cook to 300 degrees; then pour out on a greased slab and when your batch cools fold in the edges and then bar your batch good; then take half of your batch and pull and twist out all the air; then take the other half and pull well, and do not twist out the air. While your batch is cooking take 10 lbs. of peanut butter and heat in your bon bon kettle or over a steam kettle or bath, and if your peanut butter is dry add a little Nucoa butter and 2 oz. of salt. Heat your peanut butter hot; then wrap your half of the batch that you did not twist out the air and pull out about 6 ft.; then fold over and pull out again till you have doubled your batch six times. Then wrap your other half with the air twisted out for your jacket and wrap around your center batch; then pull out in very thin sheets 1 inch wide and have your cutter set $1\frac{1}{2}$ inches long, and have your helper mark your strips as soon as you spin them out. When cold break apart and then pack in pails in layers. This makes a very crisp chip, and for chocolate coating use:

20 lbs. sugar

10 lbs. glucose

$\frac{1}{2}$ gal. water

Cook to 300 degrees.

12 lbs. of peanut butter

For maple color chips, color with burnt sugar.
Color just before you pull your jacket.

PEANUT BUTTER PUFFS

18 lbs. sugar

4 lbs. glucose

$\frac{2}{3}$ gal. water

Cook to 305 degrees.

Pour out on a greased slab and as soon as your batch cools fold in the edges, and when cool enough to handle pull $\frac{1}{3}$ of your batch and color with burnt sugar color for jacket. While your batch is cooking heat 10 lbs. of peanut butter in a bon bon kettle or over a steam bath, heat your peanut butter warm, and then add 4 oz. of salt and 1 oz. of nutmeg. Pull your jacket and twist out all the air, and then bar your jacket till cool; then take and pull your $\frac{2}{3}$ of your batch well and then take off the hook and stretch out and wrap around the peanut butter; then close the ends and honeycomb till your peanut butter comes through, and have your peanut butter have a pretty stiff body so that it is not runny, or else your batch will not eat crisp. To stiffen peanut butter use powdered sugar, and to thin peanut butter use Nucoa butter. Then fold your jacket around the peanut center and keep your batch round on the spinning board and don't use much heat on your spinning board. Then pull out round and cut with scissors strips the length of your butter cup cutter and cut them with a quick motion so that the ends will open up for if you press the handle on your cutter down you will make them like a butter cup.

COCOANUT TOP FUDGE

- 15 lbs. sugar
- 8 lbs. glucose
- 12 lbs. condensed milk
- 2½ lbs. C. butter
- 1 qt. of water

Cook to hard ball.

Then turn off your steam in your kettle and add 15 lbs. of fondant cream and mix thoroughly for 5 minutes; then add 10 lbs. of raw glucose and cream your batch in your kettle for 10 minutes; then add 6 lbs. of almonds and 2 oz. of vanilla flavor. Pour out in a greased kettle and then on your boards 4 ft. square lined with heavy wax paper and rods around your board; then add some fine cocoanut and sprinkle on the top of your batch. After you have spread your batch, then take a rolling pin and roll down the top so that your cocoanut will stick on top. Let stand till next day; then cut in squares.

No. 2

- 12 lbs. sugar
- 8 lbs. glucose
- 12 lbs. of condensed milk
- 2½ lbs. of C. butter
- 7 lbs. of liquor chocolate
- 1 qt. of water

Cook to hard ball when tried in cold water.

Turn off steam and add 15 lbs. of fondant cream and cream for 5 minutes; then add 10 lbs. of raw glucose and cream for 10 minutes; then add 6 lbs. of almonds and 8 lbs. of shredded cocoanut. Pour out in a greased kettle and pour

out on board 4 ft. square and spread; then sprinkle fine cocoanut over the top of your batch and roll down the cocoanut with a rolling pin so that your cocoanut will stick. Let stand till next day; then cut in squares. When dry pack in pails.

CANDY SAUSAGE

- 25 lbs. of sugar
- 10 lbs. glucose
- 15 lbs. condensed milk
- 6 lbs. of liquor chocolate
- 3 lbs. of C. butter
- $\frac{1}{2}$ gal. of water

Cook to a hard ball.

Turn off the steam and pour out in a kettle and cream on ball beater or slab. This batch must be creamed hot on the machine or slab, and when you start to cream your batch add 11 lbs. of shredded cocoanut and 9 lbs. of almonds, and color your batch with a dark red color to give your candy sausage the right color. When your batch sets on the machine or slab take and break the setting and roll out on a slab in round strips about 2 ft. long; then wrap each strip in heavy wax paper and then have some heavy cardboard and wrap around the wax paper; then tie with string and stand them on end in a round box or pail. Let stand till next day; then take off your cardboard and pull off your wax paper and roll down any size you want. While rolling down wet your hands with water and you can make them like ring sausage or weiners, and then when dry glaze them with white or dark glaze; cut

with pure grain alcohol, which will give them a pretty gloss.

You can use cocoanut, cut in small pieces made from the fresh cocoanut, in place of the almonds, but always use the shredded cocoanut with the almonds or cocoanut pieces.

SAUR KRAUT CANDY

10 lbs. of glucose

4 lbs. sugar

1 qt. of water

Cook to 235 degrees.

Then stir in all the shredded cocoanut that you can and flavor with 2 oz. of vanilla flavor, and color your syrup with a little burnt sugar. Color to give it a very light shade; then turn out on a sieve and let your syrup drain in a kettle; then spread out on wax paper to dry; and then pack your candy sausage and saur kraut in a $\frac{1}{2}$ -lb. box. You can cut your sausage in slices or make weiners to go with your saur kraut in $\frac{1}{2}$ -lb. boxes sold at 15c per box.

FINE GLOSS OR PURE SUGAR STICK OR SATIN FINISH GOODS

When cooking your sugar cook your pure sugar to 325 degrees in cold weather and 330 degrees in warm weather. Great care should be taken when you pour your batch out on the slab; as soon as your batch starts to cool fold in the edges and continue folding up your batch till it is cool enough to handle with your hands; then flavor and color your batch before you pull your

batch on the hook, and do not let your batch get too cold before starting to pull on the hook; then just pull your batch about half done on the hook, and twist out the air while still on the hook; then take your batch over on your spinning table or slab and rub down your batch with your gloves till your batch is cold, and when your batch is cold enough then roll your batch round or stretch out flat when you are making a jacket for butter cups or wafers on the wafer machine; then fold your jacket around your center, which must be warm, or else when your jacket is cold your batch will crack and break when spinning out. When you start to spin out your butter cups always keep your batch round and only use your heat on your gas furnace in the front in your heater and cut off your heater in the center of your furnace, and do not use too much heat at the end of your batch.

For butter cups use 10 lbs. of center to 25 lbs. of jacket, either cocoanut fruit or nuts and caramel center.

BUTTER CUPS OR WAFERS

No. 1

25 lbs. of A sugar

1 gal. of water

1 teaspoonful cream of tartar

Put on a hot fire and when your batch starts to boil wash down the sides of your kettle so that your kettle will not have any sugar on the sides; then cover with a steamer and put your gauge in your batch and cook to 325 degrees. Always pour out your pure sugar goods on a cold slab

that has been greased and dusted very light with flour; then fold in your edges and pull on the hook when cold enough to handle. For pink butter cups, color your batch and flavor before pulling on the hook, or for striped butter cups color your stripes as soon as you can handle your batch after it is on the slab. Then while your jacket is cooking always get your center batch ready. The best way to heat your center is in a bon bon kettle, that is where you have steam, as over a steam bath is too much trouble and too slow, for in a bon bon kettle you can heat your batch quickly and keep your center just as warm as you want it. Always heat your glucose or oil before you add your cocoanut or nuts or powdered sugar; then finish like I have stated before in spinning out on the table.

No. 2

BUTTER CUPS WITH A FINE GLOSS

25 lbs. sugar

1 gal. of water

1 teaspoonful cream of tartar dissolved in
a glass of water

When your batch starts to boil, wash down the sides with a brush or clean piece of cloth and some water.

Then cover with your steamer and cook your batch to 325 degrees. Pour out on a cold greased slab and fold in the edges and continue till you can handle with your hands; then take $\frac{3}{4}$ of your batch and flavor and pull on the hook white and twist out all the air; then rub down

with your gloves and have $\frac{1}{4}$ of your batch left clear and kept warm on your spinning board.

For your center take 2 lbs. of glucose, 2 lbs. of mazetta cream, 1 lb. of fondant cream; heat in your bon bon kettle; then stiffen with fine cocoa-nut so that your center will have a stiff body and will not be runny, or else you will have trouble when spinning out your batch which will cause your jacket to break and your center to leak. Then flavor with vanillin or vanilla. Always have your center kept warm till you are ready to use, then stretch in a flat piece in front of your spinning board on the table and fold your jacket around the center and close both ends; then take your clear piece and stretch out for a jacket very thin; then fold your clear piece around your batch; then spin out in round sticks and cut the length of your cutter, and cut on machine. When spinning out spin out as cool as possible and have an electric fan on your table to cool your cups as quickly as possible, for the cooler you run out your batch and the quicker they cool the finer gloss your goods will have; then when they are cold pack in 10c glass jar or 5-lb. glass jars.

GLOSS SUGAR STICK

25 lbs. A sugar

1 gal. of water

1 teaspoonful cream of tartar dissolved in
a glass of water

When your batch starts to boil wash down the sides and put your gauge in your batch and cover with steamer and cook to 328 degrees.

P our out on a cold slab that is greased and

dusted very light with flour; fold in the edges and continue folding up your batch as it cools till it is cool enough to pull; then flavor and stripe.

Mint stick stripe, use one wide dark red stripe and four small stripes.

Lemon flavor and one wide white stripe and three small white stripes.

Clove flavor and color your jacket a dark red color and pull your center white, then stripe with three small white stripes.

Sassafras flavor, pull your batch white and twist out all the air; then stripe with five small light red stripes close together.

Wintergreen flavor, pull your batch and twist out all the air; then stripe your batch: One wide yellow stripe with a small dark red stripe around the wide yellow stripe; then two small red stripes.

Cinnamon flavor, pull your batch and twist out your air; then stripe your batch with two small yellow stripes and two small light red stripes.

Orange flavor: Color $\frac{1}{3}$ of your batch a light orange and pull on the hook; then color a small piece a dark red color for stripe; then pull your center and twist out all the air; then fold your jacket around your white center; then stripe with three small dark red stripes.

When spinning out your stick spin out the size of a lead pencil and keep your batch round; then cut the size of your glass jars.

When spinning out twist stick keep your batch a three-corner shape or triangle shape and spin out; then cut the length of your glass jars or $3\frac{1}{2}$ in. long, and pack in a glass jar sealed airtight.

BUTTER SCOTCH CENTER CHIPS

Jacket Cook

- 20 lbs. A sugar
- 1 teaspoonful of cream of tartar
- 1 gal. of water

When your batch starts to boil wash down the sides of your kettle and cook your batch to 312 degrees in warm weather and 308 degrees in cold weather. Pour out on a cold slab that has been greased; then fold in the edges and continue folding up your batch till your batch is cool enough to pull on the hook; then flavor with vanillin and pull your batch well on the hoop and twist out the air.

BUTTER SCOTCH CENTER

Cook in steam jacket kettle or on the fire. When cooking by steam kettle put your glucose, sugar and condensed milk and butter in the kettle; then cook to a stiff ball when tried in cold water; then add 3 oz. of salt and 1 oz. of vanilla, 2 drops of oil of lemon. Pour out on a cold greased slab.

Cooking center on the fire:

- 5 lbs. glucose
- 3 lbs. sugar
- 1 pt. of water

Cook to 260 degrees.

Then add your 2 lbs. of condensed milk, slowly stirring while adding, and do not have too hot fire. When adding your milk cover your hot coals with some fresh coke to deaden your fire; then have your 1 lb. of butter cut in pieces and

add to your batch; then cook your batch to a stiff ball when you try it in cold water. Pour out on cold slab. Add your salt and vanilla before you pour your batch out on the slab.

Always cook your center first; then cook your jacket. If your center gets cold, you can heat it on your spinning board till your jacket is ready; then take your jacket and fold around your center, close both ends and keep your batch flat on your spinning board and spin out in thin strips, and have your helper cut them with the machine for chip size, or with a cutter. When cutting with a cutter they have to be cut while warm, so that he can cut the chips through the center so they will break well. You can color a piece for stripe. Have two small stripes in the center, which makes a very neat chip. Color with burnt sugar your stripe. Let lay in tray for two days, then pack. These chips will grain off so that they wont' stick, then pack in layers in pails.

BUTTER SCOTCH CHIPS MADE WITH GLUCOSE JACKET

20 lbs. A sugar

4 lbs. glucose

1 gal. water

Cook to 298 degrees for cold weather and 305 for warm weather, and finish like the pure sugar batch.

When cooking your jacket at 298 degrees with glucose your batch will not be so liable to get sticky as it will grain off, and when you pack them in pails they won't get sticky. If you cook your glucose chip to 312 to 315 degrees they will

be brittle but they will get sticky and cling together unless they are packed in airtight cans or jars.

FRUIT DROPS FOR 10-CENT GLASS JARS

PURE SUGAR DROP

Strawberry drop, cook:

25 lbs. A sugar

1 gal. of water

1 teaspoonful cream of tartar

Cook to 330 degrees.

When your batch starts to boil, wash down the sides of your kettle and cover your kettle with a cover; then cook to 330 degrees.

Pour out on a greased cold slab; then fold in the edges and add 4 oz. of tartaric acid and 1 oz. of true fruit strawberry flavor and color with dark red color and mix your color thoroughly through your batch. When cool run through a small drop roll on the machine.

Lemon drop: Use 4 oz. of tartaric acid, $\frac{1}{2}$ oz. of oil of lemon, and finish like strawberry.

Orange drop: Use 4 oz. of acid, $\frac{1}{2}$ oz. of oil of orange, and finish like the others.

Horehound drop: Cook 1 handful of herb in 5 qts. of water; then strain through a cloth or fine sieve; then add to your strained herb 25 lbs. of A sugar, 1 teaspoonful cream of tartar. Cook to 330 degrees.

HONEYCOMB PEANUT STICKS

25 lbs. sugar

7 lbs. glucose

$\frac{2}{3}$ gal. of water

Cook to 300 degrees.

P our out on a greased slab and fold in the edges; then take half of your batch and color with burnt sugar color and leave the other half white for center.

Take 8 lbs. of peanut butter and heat in your bon bon kettle and add 2 oz. of salt and heat your butter warm; then take your white half and pull well on the hook and twist out all the air; then pull your colored half on the hook for jacket about half pulled.

Take your white pulled piece and stretch out flat in front of your spinning board; then put your 8 lbs. of warm peanut butter in the center of your flat piece and fold your batch around the peanut butter and color both ends of your batch; then take and stretch out or pull about 6 ft. long; then honeycomb your batch; now take your maple color jacket and wrap around your honeycomb center and pull out in sticks the size of a lead pencil and the length of your table; continue spinning till you have finish pulling out your batch; then take and cut your sticks $1\frac{1}{2}$ inches or 2 inches long with your candy scissors or choppers.

Then take and dissolve three sheets of french gelatine in a half gallon of water, use hot water; then pour in your dissolved gelatine 1 qt. of crystal syrup.

Take a copper kettle and put in your peanut sticks; then sprinkle some of your dissolved gelatine on the sticks and stir through with your

hands; then throw them out in roasted cocoanut. Let lay in trays till next day; then pack in pails.

To roast cocoanut right is by using a steam jacket kettle with a stirrer and have your stirrer run on slow speed with the steam on your kettle. You can roast cocoanut on the fire in a kettle, but it is slow work and you must keep your fire covered with fresh coke when it gets too hot or else your cocoanut will get black, and stir your cocoanut while on the fire.

POPCORN FLAKES FOR 5-CENT PACKAGES

12 lbs. of sugar

8 lbs. glucose

2 qts. of water

3 pts. of molasses

4 lbs. of Virginia No. 1 peanuts

Cook your 12 lbs. of sugar and 8 lbs. glucose and 2 qts. of water to 300 degrees on the fire; then add your 3 pts. of molasses and your 4 lbs. of peanuts and roast your peanuts a light brown.

Now have a bushel of popcorn in your popcorn mixer and pour in your syrup on your popcorn and keep your stirrer going; then add 1 qt. of butter oil slowly in your popcorn and mix through; then pour out on a table that is lined with sheet iron and sides; then take a stick if your corn clings together and break apart. Let get cold; then pack in airtight packages that are sealed with paraffine wax by running your shell through hot wax on a conveyor; then cooled by cold air; then put in your outer shell and seal tight.

POPCORN BRICKS OR FAN CORN

Cook in kettle:

10 lbs. sugar

18 lbs. glucose

1 qt. of water

Cook to 255 degrees.

Then flavor with vanillin or color your syrup before you mix in your corn; then mix in all the popcorn that your syrup will hold; then have a popcorn press or box 3 ft. square with a cover to go down in the 3 ft. square press or box. Then spread out and then use your screw press or cover and press the size that you want or thickness; then take a sharp knife and cut in bars. Mark your bars first so that all your bars are the same; then cut and wrap in wax paper and pack in cases.

JELLY COATED MARSHMALLOWS MARSHMALLOW DROPS

Soak 1 lb. of french gelatine in 2 gals. of water.

Then pour in steam kettle and dissolve your gelatine thoroughly; then add 20 lbs. granulated sugar and 5 lbs. of glucose and dissolve your sugar and glucose, but do not let your batch boil; then when your sugar is dissolved turn off the steam and beat up in your marshmallow beater stiff; then add 25 lbs. of raw glucose and continue beating till very light; then flavor with 2 oz. of vanilla and run out in starch with the depositor or funnel dropver. Sieve starch over the top of your marshmallow and let stand for 2 days.

Jelly for dipping:

Soak $\frac{1}{2}$ lb. of Jap gelatine in 2 gals. of water over night or use warm water, if you have to use the same day. Then put in the steam jacket kettle and cook your Jap gelatine till it is thoroughly dissolved; then strain through a fine sieve. Pour back in kettle and add 17 lbs. sugar, 10 lbs. glucose, and cook your jelly till it falls in a string from your paddle; then pour out in a tin tub to cool for half hour; then take and add for strawberry take and fill your bon bon kettle with jelly. Do not use any heat on your kettle; then color with dark red color and flavor with strawberry, and use 1 oz. of acid to every 10 lbs. of jelly; then dip your marshmallows with a fork down in your jelly and let them drain well on a wire screen that is dampened with a wet cloth. Before they set take and roll them in powdered sugar or granulated sugar. Put out in trays till next day to dry; then pack.

CARAMEL COCOANUT KISSES

Cocoanut Center

10 lbs. of glucose

4 lbs. sugar

1 pt. of water

Cook to 230 degrees.

Then set off the fire and add all the shredded or fine cocoanut that your syrup will hold. Pour out on a greased slab that has been dusted with flour. Flavor your batch with 2 oz. of vanilla. When cold take and size down $\frac{1}{4}$ inch thick and cut in bars $\frac{3}{4}$ inch long with the machine.

Cook in bon bon kettle:

3 lbs. glucose
2 lbs. sugar
1½ lbs. condensed milk
½ lb. C. butter

Cook to a stiff ball. Do not cook to hard ball.

Turn off steam and have the girls dip your cocoanut bars in your caramel and let your caramel drain well off the dipping fork each time so that your goods will not have flat bottoms from your caramel running down on your piece. Dip on heavy wax vaper and have girls to wrap as soon as cold in pink and white wrappers. Flavor your caramel with vanillin.

FIVE-CENT EASTER EGGS

Bon Bon Dipped

100 lbs. A sugar
30 lbs. glucose
4 gals. water

Cook to 240 degrees.

Run out in your cooler to cool; then cream in your beater when your batch is cool enough.

Now take and print your egg shape moulds in starch.

Then take 25 lbs. of your fondant cream and melt in your melting kettle; then add 2 lbs. of fine cocoanut and flavor with vanilla flavor, and heat your fondant cream with just enough heat so that your cream will not burn your finger when you put your finger in your melted cream; then run out with a runner and have them set aside till next day. Then take and brush off the starch

with the starch buck or by hand; then have a little icing beaten up and stick them together, and when the girls are putting the two halves together have a piece of string in a loop put between the two halves; then set in trays to dry and as soon as they are dry take and melt in your bon bon dipping kettle 12 lbs. of fondant cream and heat just enough so that you can dip your eggs down in the cream. Do not overheat your dipping cream. Then have a rack made to hang your eggs on your rack by the strings that are between your two halves so that your cream will be smooth. Have your eggs hanging with the point down and have your rack on a table and have wax paper underneath your eggs to get the dripping of your cream. Let them hang till your cream is dry or set; then have a tank with white glaze and cut your glaze with grain alcohol so that it will be thin; then dip your cream dip eggs in your glaze and hang back on your rack till dry. When your glaze is dry lay them in trays till next day, then pack or decorate them with icing. Make your eggs assorted colors and decorate them different ways.

ICING FOR DECORATING EASTER EGGS

Soak 3 oz. of egg albumen in 1 pt. of water the day before, or use lukewarm water and stir your egg albumen till dissolved, but do not use hot water or your albumen will curdle and they can't be used. Then when your albumen is dissolved, sieve some 4X powdered sugar and mix till you have a stiff paste; then add a few drops

of acetic acid No. 8. When you have beaten your icing with a paddle till you have a stiff paste then cover over your jar with a damp cloth and let stand one hour; then it is ready to use with your decorating tubes, and set in trays to dry; then pack in boxes.

For chocolating coated easter eggs dip your eggs in thin chocolate that is thinned down with Nucoa butter and dip chocolate coated eggs in your chocolating dipping room so that your chocolate will not turn gray; then dip them in white glaze. When they are dry decorate them with your icing for decorating.

CANDY CHERRIES

Cooked on the Fire

50 lbs. A sugar

10 lbs. glucose

1 $\frac{2}{3}$ gals. of water

Cook to 312 degrees.

Put your 50 lbs. of A sugar and 10 lbs. of glucose and water in your kettle and set on a hot fire. When your batch starts to boil, put your steamer on your kettle and put your gauge in your batch; then cook to 312 degrees.

Pour out on a greased slab that has been dusted light with flour; then fold in the edges of your batch, and then color 12 lbs. of your batch a dark red color, and then color 10 lbs. of your batch a light orange color for jacket. Then flavor your batch with wild cherry flavor and pull the rest of your batch on the hook and twist out all the air. This pulled part of your batch

is for the center and the red and orange part is for a jacket. When you have barred or cooled your pulled center have your red part stretched out in a flat piece so that your red will cover little more than half of your batch, and keep your batch round and stretch out your orange part in a flat piece so that it will go around the rest of your center; then you will have a jacket around your pulled center with one side red color and the other side an orange color. Then keep your batch round and spin out and cut on ball machine either by power or hand cutter, whatever you happen to have, but the power machine is the best as it keeps them round and cools them at the same time.

Then have some very fine wire cut 2 inches long and have girls heat the ends of both wire on a gas furnace and stick the ends of the heated wires into your round cherry balls. When cold pack in boxes or pails.

SPARKLING MIX FOR 10 CT. JARS

25 lbs. A sugar

1 gal. of water.

1 teaspoonful cream tartar dissolved in a glass of water.

Put your sugar and water and cream tatar in a kettle and set on a hot fire. When your batch starts to boil wash down the sides and cover your kettle with a cover and cook your batch to 330 degrees. Pour out on a greased slab, and as your batch cools fold in the edges and continue to fold up your batch 'till it is cool enough to handle, then flavor and color you batch.

For your mix make 4 batch clear and 4 batch pull of lemon. Have your batch clear and 3 small stripes in the center of your batch.

Orange flavor and color a orange color and stripe your batch with small white stripes.

Strawberry or Anise and color a dark red color and stripe with 6 small white stripes.

Light green color and flavor with winter green and stripe with 3 small white stripes for a pulled green use 3 small light red stripes.

Peppermint. Pull your batch partly on the hook and twist out all the air and run down with your gloves 'till cool enough to spin out; then stripe with 2 small stripes of dark red.

Cinamon flavor. Pull your batch partly on the hook and twist out all the air and rub down with your gloves 'till cool. Stripe with 2 small yellow stripes and 1 small red stripe in the center of your 2 yellow stripes.

Lavender. Color and flavor with extract of violet. Pull on hook partly and twist out all the air and cool stripe with 2 small light red stripes in the center of your batch.

Wintergreen flavor. Pull on the hook partly and twist out all the air and cool. Color your batch a light pink color, and color with 3 small dark red stripes in the center. When spinning out your batch run your batch as cool as possible, and cut on the butter cup cutter and spin out very thin and narrow or else on a kiss machine, and spin out your batch round, very small. When cold pack in small glass jars and retail for 10c.

This mix can be made of glucose.

30 lbs. A sugar

5 lbs. glucose

1 gal. water

Cook to 314 degrees, and finish like your pure sugar mix.

HONEY COMB MOLASSES STICKS

20 lbs. A sugar

1 gal. water

1 teaspoonfull cream tartar

Cook to 330 degrees.

When your batch starts to boil wash down the sides of your kettle and cook to 330 degrees; then stir in your batch 1 qt. of molasses and cook your molasses thoroughly through the batch, then pour out on a greased cold slab and then fold in the edges and add 3 drops of oil of Lemon and a little salt. Then fold your batch up and when

cool enough to handle pull on the hook and twist out all the air. Then take 1-3 of your batch for a jacket, and take the rest of your batch and form into a flat piece in front of your spinning board. Then have a rolling pin or 2 inch pipe and fold your batch around the rolling pin; then roll your batch a little to keep the rolling pin from sticking to your batch. Then close the ends real tight and pull out your rolling pin and blow all the air you can into your batch before you close both ends of your batch. Then carefully stretch out your batch round into a long bar. Then take and double your batch and cut with a pair of scissors in the center. Then double your batch again and continue doubling your batch 'till you have doubled 6 times. Take and stretch out your piece for jacket so that it will go around the center; then keep your batch round and spin out in small sticks and cut with a cutter like the butter cup machine. When spinning out your sticks always cut your sticks from the batch with the scissors for if you break your sticks off with your hand you will loose all your air in your batch and make your sticks solid. When cold dip on the enrober machine or by hand.

CREAM MINTS DROPS

20 lbs. A sugar

1 gal. water

1 teaspoonful cream tartar

Cook to 280 degrees.

When your batch starts to boil wash down the

sides of your kettle and cook to 280 degrees, and pour out on a cold greased slab, and fold in the edges near your rods but do not fold your batch much 'till it cools or else your batch will grain on the slab on account of your low cook; when cool pull well on the hook so that your batch is real white; then twist out the air and run through the rolls either in a drop rool or a pillow shape; then put your drops in trays with powder sugar dusted over them. Let stand 'till they sugar, which they will in two days. Flavor with oil of peppermint. To dipp them in chocolate when they have turned to sugar take and put them in a crystal that is just luke warm; let stand in crystal 6 hours; then take and drain off your syrup in your crystal drainer, let stand 'till all your syrup is drained off your cream mints; then take and put them in trays and dip in chocolate on the enrober machine or by hand.

CREAM MINT PLAITED FOR COUNTER

15 lbs. sugar sugar A

$\frac{1}{2}$ gal. water

1 small teaspoonfull cream tartar dissolved
in 1 glass of water

Put on a hot fire and cook to 278 degrees. Pour out on a cold greased slab and fold up your batch slowly so that you won't grain your batch and flavor with oil of peppermint; then pull your batch on the hook very light so that your batch will be real; then twist out all the air on the hook; tehn when your batch is cool

spin out in round sticks and plait in plait as large as you wish to have them; then dust your wax paper with a little powder sugar and lay your plaits on them; set them in a warm place 'till they have turned to sugar then pack in tin cans or glass jars.

CHOCOLATE CENTER

Sticks
Center

Melt down in your Bon Bon Kettle 5 lbs. of liquor or sweet chocolate; then take and sieve some 4-X powder sugar in your melted chocolate so that your chocolate will have a stiff body.

HOW TO COOK JACKET

20 lbs. A sugar
1 gal. water
1 teaspoonful cream tartar

Cook to 325 degrees.

When your batch starts to boil wash down the sides of your kettle and cover your kettle with a steamer; then cook your batch to 325 for a gloss stick, or 310 degrees if you want your sticks to grain or turn to sugar, and they can be packed in pails, but when you cook to 325 degrees you have got to pack them in air tight jars or tin pails; when you pour out your batch always pour out your pure sugar goods on a cold slab or else your batch is liable to grain on your slab; when you are doctoring your batch light with cream of

tartar. Always fold in the edges as soon as possible and continue folding up your batch 'till you candle the batch with your hands; then flavor your batch and for a stripe color a small piece of your batch; then pull your batch on the hook 'till it is white; then twist out all the air and cool your batch by rubbing your batch down with your gloves; then spread out in a flat shape in front of your spinning board; then take your Chocolate Center which must be warm and stiff enough so that your Center is not runny or you will have trouble in keeping your batch in shape on the spinning board. You can make your batch a pink, white, orange and maple color for Jacket and pack them assorted, and spin out your batch round, and have a cutter with saws or teeth like a Ball Cutter and cut your sticks 2 inches long or you can cut them with a Adjustable Cutter, but when you cut them with a cutter the ends will have a flat shape; when you use a cutter like the Ball Cutter your sticks have a round end and looks very pretty.

YOU CAN MAKE YOUR CENTER WITH NUCOA BUTTER

Take 1 lb. of Nucoa butter and melt in your bon bon kettle; then add enough 4-X sugar to stiffen your batch; then add 4 lbs. of bitter or sweet coating that you have melted or cut very fine; then stir your batch to make a smooth center and add 4-X sugar so that your batch is stiff enough to handle; then flavor with a little vanillin.

CARAMEL COCOANUT BARS

Center Part

Cook in steam kettle.

3 lbs. glucose

1 lb. sugar

1 $\frac{1}{2}$ lbs. condensed milk

$\frac{1}{2}$ lb. Nucoa butter

Cook to a soft ball when tried in cold water; then turn off steam and add 1 lb. of fine cocoanut and $\frac{1}{2}$ oz. of vanilla; pour out on a greased slab.

Now Cook Your Jacket

15 lbs. A sugar

3 lbs. glucose

3 qts. of water

Cook to 310 degrees in cold weather, or 312 degrees in warm weather; pour out on a greased slab and fold in the edges and continue folding up your batch 'till it is cool enough to pull on the hook; then twist out all the air; then form your batch into a flat piece in front of your spinning board; then take your caramel cocoanut center and put in the center of your flat piece; then fold your jacket around the center and close both ends of your batch. You can have your jacket white with 2 small stripes in the center of your batch, or you can color your batch a orange color and stripe with 2 dark red stripes; then keep your batch square on the spinning board and spin out and run through the square stick machine, and have your helper cut them in sticks 1 $\frac{1}{2}$ inches long with

an adjustable cutter. When cold pack in pails or tin cans.

BUTTER WAFFERS

Cook on the Fire

25 lbs. A sugar

4 lbs. glucose

1 gal. of water

Cook to 314 degrees; then add 1½ lbs. of butter that you have cut in thin slices and stir your batch, and cook your butter through your batch well; then pour out on a greased slab and fold in the edges and add 2 oz. of salt and sprinkle over your batch, and a very little oil of lemon, 3 drops. Continue folding up your batch 'till it is cool; then run your batch through the rolls and use a flat waffer shape roll. When cold pack in glass jars or tin pails that hold 5 lbs.

PULLED GOODS ON THE STEAM KETTLE

No. I.

NOVELTY CREAM CARAMELS

Cook in steam kettle with stirrer.

60 lbs. glucose

45 lbs. sugar

3 lbs C. butter

2 lbs. flour

Cook to a light crack when tried in cold water. Pour out on a cold slab that is greased and dusted with flour or pour out in pan and put in front of a cold air blower. When your batch is cool enough to handle take and color 1-3 of your batch a light pink and flavor with strawberry and pull very light on the machine or hook; then flavor the rest of your batch with vanilla and pull very light on the machine. Now take and size down your pink and lay on the table; then size down the white and cut your white in 2 pieces; then put your pink batch between the 2 white pieces; then take and size down your batch to $\frac{1}{2}$ inch thick and when cold enough cut on the caramel machine and wrapp either by hand or machine. When using the Ideal wrapping machine cut your piece in strips on the caramel machine; then feed the wrapping machine. When wrapping by hand cut in squares on the caramel cutter.

No. II.

60 lbs. glucose
 50 lbs. sugar
 3 lbs. C. butter
 2 lbs. flour.

Cook to 270 degrees; then add 5 lbs. of condensed milk or $\frac{1}{2}$ gal. of 20 per cent cream, and cook your batch to a light crack when tried in cold water, and then finish like No. I.

No. I.

SPONGE CARAMEL

60 lbs. glucose
 40 lbs. sugar
 2 lbs. flour
 2½ lbs. butter

Cook to 257 degrees or a light crack when tried in cold water; then soak 2 oz. of French gelatine in 1 qt. of water and add to your batch when it is cooked. Pour out on a cold slab or in iron pans to cool; when cool enough to handle flavor your batch with a little banana flavor and color half your batch a light yellow color and leave the other half white; then pull your batch very light on the pulling machine so that your batch is very spongy. If you haven't a pulling machine only use 1 oz. of gelatine and $\frac{1}{2}$ pt. of water as the gelatine always has a tendency to make a batch tough when pulling on the hook.

Then take and size down your white and yellow, and lay your white on top of your yellow;

then size down again and when cool enough cut in squares 1 inch square and $\frac{3}{8}$ inch thick; then have them wrapped in yellow wax paper wrappers. Pack in pails or boxes.

No. II.

SPONGE CARAMEL

60 lbs. glucose
40 lbs. sugar
2 lbs. flour
2½ lbs. C. butter

Cook to 258 degrees or a light crack when tried in cold water. Pour out on a cold slab; then soak 2 oz. of gelatine in 1 pt. of hot water. Now cook 3 lbs. glucose and 2 lbs. of sugar to 24 degrees; then pour in your gelatine and beat very stiff in your nougat kettle or marsh mallow kettle, as this batch will beat up very fast; always have your gelatine batch ready when your other batch is on the slab, but do not mix your beaten up batch 'till you are about ready to pull then mix in your batch that has been beaten up very stiff and pull on the machine and never put your batch to hot on the pulling machine as you always have trouble to keep your batch on the arms of your machine when your batch is hot and soft; then you can make your batch all white or different colors and use different flavors. These caramels, you will notice, I use flour in my formula as it always makes the caramel have a better body to them and the wrappers are not so liable to stick to your goods.

CHOCOLATE COCOANUT KISSES

55 lbs. glucose
35 lbs. sugar
2½ lbs. C. butter
2½ lbs. flour
5 lbs. liquor chocolate

Cook to 256 degrees; then add 4 lbs. of fine cocoanut and mix through your batch; then flavor with 2 oz. of vanilla and pour out on a cold slab that has been greased and dusted with flour; when your batch is cool enough to handle pull on the machine very light; then size down and when cold cut in oblong shape on the caramel machine, and wrap in white or brown wax paper, for if you cut them on the Kiss machine they will be like any other Kiss.

JERRY SWEETS

45 lbs glucose
35 lbs. sugar
2½ lbs. C. butter
2 lbs. of flour

Cook to 255 degrees. Pour out on a greased cold slab; when cold pull on the machine and flavor with vanilla. This batch is for the top and bottom.

Center for Jerry Sweets

Cook in steam caramel kettle.

15 lbs. glucose
10 lbs. sugar

10 lbs. condense milk

2 lbs. flour

2 lbs. C. butter.

Cook to hard ball when tried in cold water; then flavor with vanilla and pour out on a cold slab. When your batch is cooled some take and size down half of your top and put on top of your caramel batch; then take as soon as you can handle your batch and turn over and wipe the grease off the bottom of your caramel and dampen a cloth and rub over the bottom of your caramel; then cover with the other part of your pulled batch; then size down and cut in oblong bars or squares and wrap in wax papexr.

MAPLE WALNUT KISSES

Cook in steam kettle:

45 lbs. glucose

25 lbs. of sugar

2 lbs. of C. butter

8 lbs. of condensed milk

10 lbs. of maple sugar

Cook to 256 degrees or a light crack when tried in cold water. Always chop or break your maple sugar and use enough water to dissolve; then add in the kettle the rest of your batch; then cook your batch to 256 degrees or a light crack and pour out on a cold greased slab; then take and grind 4 lbs. of black walnuts in a food chopper; then take and pull your batch on machine very light; then take $\frac{1}{3}$ of your batch that has been pulled and add your 4 lbs. of ground walnuts in your piece and knead through so that your ground walnuts are mixed well; then

take and wrap the rest of your batch around the batch with the walnuts in. Always let your batch get cool before you wrap your jacket around the center; then take and spin out your batch and cut on kiss machine and have them wrapped before they get flat and out of shape.

When you make these kisses on the fire always cook your batch to 280 degrees; then add your condensed milk mixed with a little flour to make a smooth paste and stir your batch well when adding your milk to keep your batch from scorching on the bottom of your kettle and cook to a very light crack when tried in cold water, for when you are using milk in a batch you can't tell very well by cooking with a gauge as your batch sticks to the glass on the gauge.

ICED COCOANUT BRITTLE

Icing made: Take 2 oz. of Otten's icing powder and 1 qt. of boiling water and dissolve your icing powder; then add 10 lbs. of 4X powdered sugar and 1 lb. of fondant cream; then mix till your batch is smooth with a paddle. While mixing your powdered sugar and fondant cream keep your mixture warm over a steam bath but do not let get too hot.

Now cook your cocoanut brittle:

10 lbs. of sugar

5 lbs. glucose

1 qt. of water

Cook to 300 degrees.

Then stir in on the fire 2 lbs. of shredded cocoanut; then set off the fire and add 2 oz. of soda and stir your soda through.

Then pour out on a hot greased slab and stretch very thin for ,if you pour out on a cold slab you won't be able to stretch your batch very thin. Then take and cut your batch in 2 ft. squares or sheets; then take and spread your icing very thin with a pallet knife; then turn over your squares and coat with icing like the top. Lay in trays to dry; then pack.

MINT CAKES ON THE FIRE

40 lbs. sugar
8 lbs. glucose
1½ gals. water

Cook to 310 degrees.

P our out on a greased slab and fold in the edges and continue folding up your batch till it is cold enough to handle with your hands; then color a stripe for your batch a dark red color; then flavor your batch with oil of mint. When cold enough pull on the hook and twist out all the air on the hook; then take and rub down your batch with your gloves till it is cold enough to keep its shape; then take and stripe your batch with your red stripes, each stripe about 1 inch apart around the whole batch; then spin out and cut on hand ball cutter; then have a girl to lay them on the mint press and press them flat or you can put a stick in them and press them flat, as they sell better on a stick.

CANDY FISH

50 lbs. sugar
10 lbs. glucose

1 $\frac{2}{3}$ gals. on water

Cook to 310 degrees for pulled; 312 degrees for clear.

Pour out on a greased slab and fold in the edges and continue folding up your batch till cool enough to handle; then flavor and stripe your pulled and clear batch different ways; then run out through the rolls with a fish pattern rolls for the power machine.

When making clear toys or candy fish or clear drop you can use more glucose in them when cooking in the continuous cooker or vacuum pans as fire cooked goods takes very little glucose to the 100 lbs., or 20 lbs. glucose and 100 lbs. sugar for clear toys and candy fish.

MONTE CARLO CHIPS

Cook jacket:

25 lbs. A sugar

1 gal. of water

1 teaspoonful cream of tartar

Cook to 312 degrees.

Pour out on a cold greased slab and fold in the edges and continue folding up the edges till your batch is cooled enough to handle; then flavor your batch with quince flavor.

Center for your batch:

Melt down 1 $\frac{1}{2}$ lbs. of Nucoa butter in your bon bon kettle; then add enough 4X powdered sugar to make your batch have a stiff body, and then take your batch out on a tray dusted with 4X sugar and knead your center till it has a smooth body; then flavor with quince flavor; and then put your center batch in your bon bon kettle

to keep warm till your batch on the slab is ready. Then color $\frac{1}{4}$ of your batch a light pink and pull your batch on the hoop well; then twist out the air and pull the rest of your batch all white; then take $\frac{1}{2}$ of your white pulled piece and stretch out flat for a jacket for your center; then fold your jacket around the center and close both ends; then stretch out 6 ft. or more and fold up your batch and continue folding your batch till you have folded your batch 5 times just like honeycomb; then take your white and pink piece and stretch out for a jacket so that one-half of your jacket is pink and the other half is white; then keep your batch flat on the spinning board and spin out like a chip very thin and cut with an adjustable cutter as soon as they are spun out; then break when cold and let lay in trays for one day; then pack in layers or loose in pails, as these chips will grain off in a very short time. If you cook your jacket to 325 degrees you have to pack them in airtight jars or else they will stick together.

LICORICE ROOT SUCKERS

Cook on fire:

50 lbs. sugar

10 lbs. glucose

2 gals. water

Cook to 312 degrees.

Pour out on a greased slab and fold in the edges and continue folding up your batch till it is cool enough to handle; then flavor and color your batch different colors and add 4 oz. of tartaric acid to bring out your flavors, and leave all your

batches clear with a few small white stripes. When your batch is cold enough to keep its shape put on your spinning board and spin out round and cut on kiss machine and have girls stick your licorice root in your drops while they are warm. Have your licorice root cut in sticks 3 inches long. When cold pack in boxes.

CHOCOLATE COATED DUMB-BELLS

40 lbs. sugar

12 lbs. glucose

1 ½ gals. of water

Cook to 300 degrees.

Then add slowly 1 qt. of molasses and boil through and cook to 300 degrees.

Pour out on a greased slab and fold in the edges; then continue folding up your batch till it is cold enough to handle; then flavor with 1 oz. of vanilla and a few drops of oil of lemon. Then pull on the hook well and then twist out all the air and take and continue folding your batch on the slab till it is cool enough to hold its shape; then put on spinning board, and spin out round and cut on the hand ball machine; then have your licorice sticks cut 2 ½ inches long and have the girls stick a ball on each end of the licorice stick; then take and dip them in very thin chocolate on the enrober machine, or you can dip them after in a thin glaze to make them have a nice gloss; then when dry pack in boxes.

COUNTER GOODS FOR THE RETAILER

PEANUT BAR FOR COUNTER

Cook on fire:

15 lbs. sugar

10 lbs. glucose

$\frac{1}{2}$ gal. of water

Cook to 270 degrees.

Then add slowly 25 lbs. of raw Spanish No. 1 peanuts and cook your peanuts till they are a light brown; then pour out on a greased slab between iron rods and when your batch gets cool cut with a sharp knife in bars 1 ft. long, and when cold put on counter.

COCOANUT BAR FOR COUNTER

15 lbs. sugar

11 lbs. glucose

$\frac{1}{2}$ gal. of water

Cook to 312 degrees.

Then stir in slowly 10 lbs. of sliced cocoanut and when you stir in your cocoanut put some fresh coke on your fire so that you won't scorch your batch. Then pour out on a greased slab between iron rods and spread out with your pallet knife. When cool cut in bars 1 ft. long and pack on counter.

VIRGINIA PEANUTS AND COCOANUT BAR

Cook on fire:

12 lbs. sugar
10 lbs. glucose
1 qt. of water

Cook to 275 degrees.

Then add in slowly 8 lbs. of raw Virginia peanuts and roast in your syrup till your peanuts are a light brown; then add 7 lbs. of sliced cocoanut, and always put coke on your hot fire when you are adding your cocoanut on the fire; then pour out on a greased slab between iron rods and spread with a pallet knife. When cool cut in bars; then put on counter when cold.

COCOANUT FLAKES

10 lbs. sugar
8 lbs. glucose
1 qt. of water

Cook to 300 degrees.

Then add on the fire with fresh coke on your hot coals so that your batch won't burn, stir in all the shredded cocoanut that you can; then pour out on a greased slab that is warm, as your batch will drop out off your kettle in a solid mass, take your paddle and spread your batch out all over your slab as quickly as possible; then take with a pair of gloves and stretch out your cocoanut in flakes very thin on another slab so that your syrup won't show and your batch will look like all cocoanut, and if stretched very thin it will eat very brittle. Always use a hot slab to make this line of goods on, for if you use a cold slab your goods will freeze on the slab before you can stretch it thin.

ALMOND SHEETS FOR COUNTER

Cook on fire:

10 lbs. of sugar

4 lbs. glucose

1 qt. of water

Wash down the sides and cover your kettle with a steamer and cook your batch to 312 degrees; then add 5 lbs. of almonds and let your syrup boil through them; then pour out on a greased warm slab and as soon as you can handle your batch take and stretch your batch very thin, for the thinner you get your batch the brittler it will eat and it will show the almonds very plain. Then cut your batch in square sheets as quickly as possible or else it will freeze and you will have to break it in sheets; then when cold pack on the counter.

All these goods should be kept in show cases where the dust and flies and damp air is kept away, which always make your goods have a better appearance to the people. It only costs a little more to have a glass covered counter which will always more than pay for itself in a short time.

PECAN SODA SHEETS

10 lbs. of sugar

5 lbs. of glucose

1 qt. of water

Cook to 310 degrees.

Then add slowly 4 lbs. of pecan halves or pieces and let your syrup boil through your; pecans; then set off the fire and stir in 2 oz. of

soda and stir through your batch thoroughly, and pour out on a greased warm slab and stretch very thin. When your batch is too light in color, add a little burnt sugar color before you mix in your soda.

FILBERT SODA SHEETS

10 lbs. sugar
5 lbs. glucose
1 qt. of water

Cook to 310 degrees.

Then add slowly 5 lbs. of filberts and let your syrup boil through your filberts; then add a little burnt sugar color and mix in 2 oz. of soda and pour out on a greased warm slab and spread out with a pallet knife and stretch very thin so that your filberts will show like that they were laid on top of your batch. Then cut with scissors in square sheets, and when cold put on counter.

ALMOND CREAM BAR FOR COUNTER

Cook on fire or steam:

30 lbs. A sugar
8 lbs. glucose
1 gal. of water

When your batch starts to boil wash down the sides or steam your batch well; then cook to 245 degrees. Pour out on a cold slab or beater and when your batch is a little cool start to cream on machine and always see that your cold water is turned off or else your batch will get too cold; then when your batch sets into a hard mass break the setting and while your cream is warm take and mix in your batch 5 lbs. of almonds, and then have some trays 1½ in. high lined with

heavy yellow wax paper; then take and fill your trays with your cream and wet your hands to keep your batch from sticking to them; then smooth the top of your batch with your hand and let stand till next day; then turn out off your trays and pull off the wax paper and cut in bars; then stand your bars on wax paper to dry; then put on counter.

You can use walnuts or filberts or fruit, and cook your batch for dry fruit to 247 degrees, and flavor when you start to cream your batch, and you can make your bars different colors. When cutting your cream bars always have a sharp pointed knife and after each bar cut rub your knife over a clean damp cloth to make a smooth cut on your goods.

CREAM PEANUT CLUSTERS

50 lbs. of A sugar

15 lbs. of glucose

1½ gals. water

Cook to 238 degrees.

Pour out on the ball machine and sprinkle the top of your batch with a little cold water. When your batch is cool enough, cream on the machine.

Then take your cream and put in your melting kettle and heat your cream till it is thin enough to cast in starch or run out and flavor with 2 oz. of vanilla and add 1 teaspoonful cream of tartar with one-half glass of water. Then run out in a half round mould in starch. Next day take out of starch and dip your cream center first in chocolate and then have some roasted peanuts—use

Spanish No. 1 peanuts,—and then mix your peanuts with your chocolate and form your peanuts around your cream center. Then dip on heavy wax paper. When your chocolate sets they are ready to pack.

BLACK WALNUT CHOCOLATE CREAMS

100 lbs. A sugar

30 lbs. glucose

4 gals. water

Cook to 238 degrees.

Pour your batch in cooler and when cool cream in beater.

Then when your batch is creamed, take and put 50 lbs. of cream in your melting kettle and beat your cream thin enough to cast; then add 1 oz. of cream of tartar in a half glass of cold water when melting your cream, and add 4 oz. of glycerine. Have your black walnuts dropped in your starch impression and run your cream over your walnuts in your starch impression and flavor your batch before you run out with 2 oz. of vanilla.

BLACK WALNUT CREAM CENTERS

Melt 50 lbs. of fondant cream in melting kettle; then grind 3 lbs. of black walnuts real fine in a food chopper, and add to your batch and 2 oz. of good vanilla and 1 oz. of cream of tartar dissolved in a little cold water. Heat hot enough to hold your finger in your cream and add 4 oz. of glycerine and 8 lbs. of mazetta

cream. Run out in starch and let stand till next day and take out and dip in chocolate.

CRYSTALLIZED BLACK WALNUT CREAM KISSES

100 lbs. A sugar

25 lbs. glucose

4½ gals. water

Cook to 241 degrees.

Pour out in cooler and when cool cream through beater; then take and put 10 lbs. of cream in your bon bon dipping kettle and turn on steam and heat your cream just hot enough so that your cream won't burn your finger when you stick your finger in the cream; then put 2 lbs. of black walnuts in your cream and mix through your batch. Then take a small paddle and a table fork and dip out on heavy wax paper in the shape of a kiss for the rougher your kisses are dipped the better they look, just so that you keep your kisses small, for when they are flat and too large they don't look right. Then flavor with vanilla when you mix in your walnuts. Then leave on trays till next day and then put them in crystal and cook crystal at 33½ degrees, and have your crystal just lukewarm, for if you use too hot a crystal your walnut creams will get soft.

BLACK WALNUT CREAM BARS

50 lbs. sugar

15 lbs. glucose

2 gals. water

Cook to 244 degrees.

Pour out on a cool beater or slab and when your batch is little cool start to cream while your batch is warm; then when batch sets into a hard mass on the beater let your beater run and break the setting; then mix 7 lbs. of black walnuts in your batch and flavor with vanilla when you start to cream your batch. Then have a tray lined with heavy yellow wax paper and have rods around your tray 1 inch high; then take and spread out your batch with your hands and every now and then dip your hands in cold water to keep your cream from sticking to them. This cream has to be worked hot on your beater and has to be handled quickly, for when your cream gets cold it won't set like it ought and it will be too soft to cut next day. Then next day cut in strips and then in squares so that you will have an oblong piece. Let dry one day after cut, then put in crystal at $33\frac{1}{2}$ degrees, and use just lukewarm crystal.

CRYSTALLIZED CREAM DATES

Cook in steam kettle:

100 lbs. A sugar -

25 lbs. glucose

$4\frac{1}{2}$ gals. of water

Cook to 242 degrees.

When your batch starts to boil wash down the sides and cover your kettle with a steamer; then cook to 242 degrees. Let run in your cooler and when cool cream in beater.

Now have a girl take the seeds from the dates; then when the dates are seeded take and dip your dates in the bon bon kettle; melt down 10 lbs. of

your dipping cream and heat the cream just hot enough so that you can hold your finger in your cream; then dip your dates with your dipping fork and dip them on heavy wax paper. Let stand till next day; then take your dipped dates and put in crystal pans or wire baskets and cook your crystal to $33\frac{1}{2}$ degrees.

When melting down your cream flavor with vanillin or vanilla.

VARIETY CREAMS
WALNUT BUTTER CREAMS AND
COCOANUT WALNUT BUTTER
CREAM FOR TOP

Cook your syrup:

30 lbs. A sugar

12 lbs. glucose

1 gal. of water

Cook to 258 degrees.

Then turn off steam and add in stirring kettle 18 lbs. of fondant cream made of 100 lbs. of sugar and 30 lbs. of glucose and mix your 18 lbs. of cream thoroughly; then add 5 lbs. of condensed milk and 2 oz. of vanilla and 2 oz. of salt or you can cook in your syrup 1 lb. of butter. Then color with burnt sugar color a light maple color; then run out in your starch in your walnut shape. Would let stand till next day, then take out of starch and glaze with white glaze and let dry.

Then melt down in your bon bon kettle 10 lbs. of dipping cream made of 100 lbs. of sugar and 25 lbs. of glucose. Cook to 242 degrees, and

heat your cream just hot enough so that you can hold your finger in your cream; then stir in your cream 2 lbs. of shredded cocoanut; then take and dip your cream out on heavy wax paper with a small paddle and make your cream when it is dipped out on the paper have a flat round shape; then take and put one butter cream walnut in the center of your cream. You can color some a light pink color and then flavor with strawberry, and vanilla for the white. Let stand on trays till next day; then put them in pans and then crystallize them with a crystal cooked at $33\frac{1}{2}$ degrees, and your crystal must be only lukewarm, for if your crystal is too hot your walnut top will get soft and not take crystal, and when you crystallize your piece do not glaze your walnut creams unless you intend to sell them without being crystallized.

You can make our walnut shape top with Jap. gelatine and make them assorted colors, which makes a very pretty piece when crystallized.

BUTTER CREAM EASTER EGGS

Cook:

25 lbs. of glucose

55 lbs. of sugar

1 gal. of water

Cook to 250 degrees.

Then add:

35 lbs. of fondant cream

5 lbs. of icing

4 oz. of vanilla

18 lbs. of condensed milk

5 oz. of salt

Then have some small egg shape moulds

printed in starch ready. Then pour your batch in the depositor machine and run out in your starch impressions. When making your easter eggs color your batches pink, lemon, orange and chocolate and you ought to have a batch of white to every batch of color so that you will have for your mixture half white and half color. Then let them stand in starch for two days; then take and run them through the starch buck and see that the eggs are thoroughly cleaned from starch; then take some white glaze and thin down with pure grain alcohol and take and put some of your cream eggs in a small revolving pan; then start your pan and pour a little of your glaze on them while your pan is revolving; then take out with a wire sieve. As soon as your cream eggs are wet in your pan you must stop the pan or take them out, for when you run the pan after they are wet they get smeary and cling together. Pour them out on wire screens or trays to dry; then in a half hour jar your tray or loosen them by jarring the wire trays. You can spot these cream eggs when they are dry by using a wish brush and have a little color mixed with grain alcohol and have a stick and hit your brush while moving over your eggs, but do not have too much color on brush or else you will have too large spots on your eggs, and they won't look well. Let dry for one day; then pack in pails with pockets.

MILK CREAM PENNY RABBITS OR BASKETS

Put 35 lbs. of fondant cream in your mixing

kettle and 4 lbs. of icing and mix together well, then cook syrup:

20 lbs. of glucose

45 lbs. of sugar

1 gal. of water

Cook to 255 degrees.

Pour this syrup in your fondant cream and icing and mix well; then when the two are mixed add 15 lbs. of condensed milk and 4 oz. of vanilla and 4 oz. of salt. Then pour in your depositor machine and run out in starch. Have your penny rabbits or baskets printed when your batch is in the machine. You must run your butter cream or milk cream mixture out as quickly as possible or else your batch will turn a yellow cast on account of the heat on the condensed milk that is in the batch for the white, as for the color it don't make much difference. Let stand till two days then finish like cream eggs in running through the starch machine for glazing these baskets or rabbits they have to be glazed on wire screens, or if you put them in a kettle or revolving pan too many of them will get broke. Glaze them with a brush and have them spread out on wire trays or they can be dipped on a wire screen dipped down in very thin glaze and then put on wire screens. This makes a better and quicker way to glaze penny goods. When you are through dipping always put your glaze in an airtight keg or jar or else your glaze will get thick and your alcohol will all evaporate from your glaze.

CHOCOLATE CREAM PYRAMIDS

- 14 lbs. glucose
- 30 lbs. of sugar
- $\frac{2}{3}$ gal. of water
- 2 lbs. of C. butter
- 5 lbs. of liquor chocolate

Cook to 250 degrees.

Then add in your stirring kettle 16 lbs. of fondant cream and 2 oz. of vanilla flavor and 3 oz. of salt and 10 lbs. of condensed milk and pour your syrup that you cook to 250 degrees and mix thoroughly, then color with a little chocolate brown color; then have your boards printed and pour in the depositor machine and use the 24 pump and have your mould a pyramid shape; then let stand in starch two days; then take and run through starch buck machine and see that they are thoroughly clean from starch. Then take and glaze them in a revolving pan or if you having got a small revolving pan glaze them in a copper kettle with either dark or white glaze; thin down with grain alcohol.

MAPLE FLAVOR CAKES

Cook:

- 10 lbs. of maple sugar
- 10 lbs. of brown sugar
- 10 lbs. of white sugar
- 12 lbs. glucose
- 1 $\frac{1}{2}$ gals. of water

Cook to 240 degrees.

Then add 5 lbs. of fondant cream and cream in your stirring kettle for 10 minutes; then add

5 lbs. of raw glucose and mix thoroughly for 5 minutes. If your batch is too thick to run with a runner, take and turn the heat on your kettle till it is thin enough to run out; then have a runner made with one spout and run out in rubber mats with a maple cake impression and always soak your rubber mats in cold water just before you are ready to run in your impressions; then when your cakes are set in your mats turn your rubber mats over and press on the bottom of your mats and your cakes will fall out. When you run your cakes in starch they don't look as nice as when run out in rubber mats.

And as for French cream run out in rubber mats are very neat looking, but the rubber mats are very expensive to use and they crack very easy after they are used for awhile.

SOFT SHELL TURTLES

Cook syrup:

30 lbs. glucose

60 lbs. sugar

1½ gals. of water

Cook to 250 degrees.

Then add in stirring kettle 35 lbs. of fondant cream, 5 lbs. of icing foam and mix your syrup and fondant cream and icing thoroughly; then add 18 lbs. of condensed milk to your batch and 3 oz. of vanilla and 5 oz. of salt; then pour your batch in depositor machine and run out in starch in your turtle impressions and run out $\frac{1}{3}$ of the mould with white or you can variegate your batch in the hopper on the depositor machine and have your heat on the machine at 180 degrees to vari-

egate your batch take a little color on the end of your paddle and dip in your batch in the hopper and stir through. Do not mix, just pull your stick through the batch. When you have run out your batch take and have your trays trucked in front of your machine and make your other batch to fill your turtle mould.

Cook syrup:

60 lbs. glucose

120 lbs. sugar

4 gals. of water

12 lbs. of liquor chocolate, or use some
clean chocolate scrap with your
chocolate liquor

2 lbs. of C. butter

Cook to 260 degrees.

Then add in stirring kettle 65 lbs. of fondant cream and mix thoroughly; then add 35 lbs. of condensed milk 4 oz. of vanilla and 12 oz. of salt. Run out in depositor machine and fill your mould level full; then let stand in starch two days; then brush off starch in machine and then dip them on a wire screen in the glaze; then put on wire screens to dry; then pack in boxes or pails.

MIXED CANDY

TIP TO MIXED

1000 lbs. of gum drops, A B drops
700 lbs. of grain work
200 lbs. cocoanut squares
Sold at $6\frac{1}{2}$ cents a pound

GUM DROPS—MADE

100 lbs. of glucose
15 lbs. of sugar
10 gals. water
12 lbs. Pearl starch
2 oz. of tartaric acid
Cook to a sheet from paddle.

GRAIN WORK—MADE

100 lbs. sugar
50 lbs. glucose
 $3\frac{1}{2}$ gals. of water
Cook to 245 degrees.
Add 25 lbs. of fondant cream, made of 100
lbs. of sugar, 30 lbs. glucose. cooked to 241 de-
grees.

COCOANUT SQUARES

80 lbs. glucose
35 lbs. sugar
3 lbs. flour
 $2\frac{1}{2}$ lbs. C. butter
Cook to 246 degrees.
Add 45 lbs. fine cocoanut

8 lbs. cerline

Vanilla flavor and assorted color and flavors.
Cut on caramel machine and sand.

ROYAL MIXED

300 lbs. cream bon bons

300 lbs. Imperial gums crystallized

Sold at 8½ cents a pound

CREAM BON BON—MADE FONDANT CREAM

100 lbs. sugar

30 lbs. glucose

4 gals. water

Cook to 240 degrees.

Cool and cream in beater.

SYRUP MADE

130 lbs. sugar

40 lbs. glucose

4½ gals. water

Cook to 245 degrees.

Then mix in stirring kettle your fondant cream and your syrup and mix thoroughly; add 10 lbs. of icing and 8 lbs. glucose. Flavor and color and run out in depositor machine next day. Crystallize at 33½ degrees. Crystal.

IMPERIAL GUMS—MADE

100 lbs. glucose

50 lbs. sugar

12 gals. of water

14 lbs. of Pearl starch
 3 oz. of tartaric acid
 Cooked to a sheet from the paddle.
 Assorted color and flavors.
 Run out in depositor in hot starch.

GROCER'S MIXED

600 lbs. A B gums
 200 lbs. conserves loz.
 150 lbs. No. 2 pan work
 300 lbs. grain work
 Sold at 5½ cents a pound d

SUPERIOR MIXED

100 lbs. crystallized cream bon bon
 50 lbs. jelly cuts
 60 lbs. crystallized gum drops
 Sold at 8 cents a pound

JELLY CUTS—MADE

Soak 1 lb. Jap gelatine in 5 gals. of warm water 1 hour before using. Then put in gum kettle with stirrer and cook till your Jap gelatine is thoroughly dissolved. Then add:

30 lbs. sugar
 20 lbs. glucose

And cook till your jelly hangs in strings from a paddle. Then pour out in tin tubs to cool, and when your jelly is cool enough to hold your finger in the jelly without burning it, flavor and color your jelly and add 2 oz. of tartaric acid to bring out the flavor. Then have some trays lined with vanilla paper and pour jelly in your trays

$\frac{1}{2}$ inch deep. Let stand till next day, then melt down some fondant cream made of 100 lbs. sugar, 30 lbs. of glucose, cooked to 244 degrees, and spread in a thin sheet over the top and bottom of your jelly; then when your cream sets cut with a knife and roll in granulated sugar. Let dry till next day; then put in crystal at $33\frac{1}{2}$ degrees, lukewarm crystal.

TROPICAL MIXED

- 100 lbs. dice cuts
- 150 lbs. jelly beans
- 100 lbs. cinnamon imperials
- 50 lbs. fruit lozenges
- 30 lbs. T. T. mint lozenges
- Sold at $11\frac{1}{2}$ cents a pound

HANDMADE MIXED

- 25 lbs. filbert top, crystallized
- 15 lbs. flower top, crystallized
- 20 lbs. walnut top, crystallized
- 20 lbs. of jelly top, crystallized
- 20 lbs. of cocoanut bon bon
- 200 lbs. of plain dipped bon bons
- Sold at 16 cents a pound
- 150 lbs. of assorted chocolates, and dip your centers on the enrober machine with the Kihligren system.

FILBERT TOP MADE

- Center for filbert top:
- 100 lbs. sugar
- 35 lbs. glucose

4 gals. water

Cook to 238 degrees.

Pour in cooler and cream. Then melt down in your melting kettle; thin enough to run them; add 2 oz. of cream of tartar dissolved in a little cold water and flavor with vanilla; run out with depositor or by hand. Let stand till next day; then dip them in bon bon cream, in bon bon dipping kettle, assorted flavors and colors.

Bon bon cream made of 100 lbs. of sugar and 25 lbs. glucose cooked to 241 degrees. When dipping put on your filbert or walnuts or flower on top as soon as you dip your bon bon before the cream sets. Let stand till next day on your wax paper and trays; then put in crystal at $33\frac{1}{2}$ degrees with lukewarm crystal.

Jelly top made:

$\frac{1}{2}$ lb. Jap gelatine dissolved in 2 gals. of water. Put in stirrer kettle and cook till thoroughly dissolved; then strain through fine sieve. Now cook 15 lbs. sugar and 10 lbs. glucose with your strained gelatine, and cook till it hangs from a paddle in strings; then pour out in tin tubs to cool; then add 2 oz. of tartaric acid and flavor and color your batch white, lemon flavor; orange, a light orange; strawberry, a dark red color. Green, flavor with wintergreen.

Then pour out in trays lined with vanilla paper. Let stand till next day, and then soak off the paper and cut in small oblong pieces and top your bon bon with when you are dipping jelly top. Then next day crystallize them in crystal at $33\frac{1}{2}$ degrees.

COCOANUT BON BONS

Center:

Cook 15 lbs. glucose to a boil; then stir in the glucose all the fine cocoanut your syrup will hold; then feed in your cocoanut ball machine or size down and cut on caramel cutter, and have girls to roll them round.

Then dip them, assorted colors and flavors, in your dipping cream in the bon bon kettle.

This handmade mix when crystallized and dry pack in pails and use the pail set circles when packing. This makes a very pretty handmade mix if you make your colors very light shades.

COUNTER GOODS ON THE FIRE

Cook:

30 lbs. sugar

9 lbs. glucose

1 gal. of water

Cook to 245 degrees.

Pour out on a cold slab sprinkled with a little water; then let cool on the slab till you can hold your finger in the syrup; then start to cream and turn off cold water on your slab or machine. When working on a slab you have to cream your batch with a wide scraper or spade, but as the up-to-date retailers are all getting small machines to beat their cream, and as soon as your cream sets in a hard lump take and break the setting either by pounding it or let the machine run and break the set; then mix in your batch 5 lbs. of shredded cocoanut and 2 oz. of vanilla or $\frac{1}{4}$ oz. of vanillin dry; then take and have some trays

lined with heavy wax paper and take and spread your tray full of your cocoanut cream with your hands and smooth the top by wetting your hand and rub over the top. Let stand till next day; then cut in bars and put in trays to dry; then place on counter.

FRUIT CAKE FOR COUNTER

Cook on fire:

18 lbs. sugar

8 lbs. sugar

$\frac{1}{2}$ gal. of water

Cook to 270 degrees.

Add $1\frac{1}{2}$ lbs. of butter; then add slowly on the fire 8 lbs. of condensed milk, and cook your batch to a hard ball when tried in cold water; then pour out on a cold slab and as soon as your batch is cool enough to hold your finger in the batch cream; then take and break the setting, and then mix in your batch 3 lbs. of shredded cocoanut, 2 lbs. of cherry pieces, 1 lb. of pineapple pieces and 1 lb. of almonds; then add 2 oz. of vanilla flavor and have some cake pans or bread pans lined with heavy wax paper; then take and fill your pans with your hands from the beater; then let stand till next day; then turn out and pull off the paper and cut in slices and lay in tray to dry; then put on counter. This cream must be creamed hot and you must not let it get cold before you put it in your pans, or else your batch will be soft and won't stand up.

CREAM FRUIT SQUARES FOR THE COUNTER

15 lbs. A sugar
8 lbs. glucose
 $\frac{1}{2}$ gal. of water
1 lb. Nucoa butter

Cook to 245 degrees.

Then set your batch off the fire on a barrel or pail; then stir in your batch 15 lbs. of fondant cream and mix your syrup with your fondant cream in your kettle till all your Nucoa butter is mixed in your batch; then add 4 lbs. of raw glucose and mix in your batch thoroughly for 5 minutes with your paddle; then add 2 oz. of vanilla and 2 lbs. of cherry pieces and 2 lbs. of pineapple pieces cut or broken in small pieces, and just mix your fruit through your batch so that your cherry pieces do not color your cream. Then have a tray 4 ft. square lined up with heavy wax paper with rods around the tray; then spread out your batch on your tray with a pallet knife or wide scraper; then when your batch sets mark in squares or oblong pieces with an adjustable cutter and always wet your cutter to keep the knives from getting sticky; then let stand on trays till next day, then break in sheets 1 ft. square and put on the counter, and then break in squares as they are sold. Always mark your batch deep with your cutter so that they will break well in squares.

OPERA CREAM BAR FOR THE COUNTER

Soak 3 oz. of egg albumen in 1 pt. of water the night before you intend to make your opera cream bar.

Then cook on the fire:

25 lbs. sugar

9 lbs. glucose

1 gal. of water

Cook to 246 degrees in cold weather; 248 degrees in hot weather.

Then pour out on a cold slab or ball machine that has been sprinkled with a glass of cold water, and as soon as you can hold your finger in the syrup on the machine or slab start to cream your batch and have your egg albumen beaten very stiff with a wire beater or machine, and when you start to cream your batch pour your beaten egg albumen in your batch that you are creaming, and when your batch sets on the machine or slab take and break the setting either with the machine or with your cream paddle; then take and color $\frac{1}{4}$ of your batch a light pink color and flavor with a little strawberry flavor; then take $\frac{1}{4}$ more of your batch and color with 1 lb. of melted liquor chocolate and leave the rest of your batch white and flavor with vanilla. Then mix in 1 lb. of almonds in your pink part and 1 lb. of almonds in your chocolate part, and then add 2 lbs. of almonds to your white part; color and flavor your batch with your hands on the slab; then take and have some trays lined with heavy wax paper, and your trays should be $1\frac{1}{2}$ inches deep; then take and spread out with your hands a thin layer of

white in the bottom of your tray; then take and spread a layer of chocolate and then a thin layer of white and then your pink and the rest of your white for the top, till it fills up to the top of your tray. Let stand till next day, then cut with a sharp knife in bars, and let dry till next day; then have a sharp knife and cut in bars as sold and wrap in wax paper, as it makes a neater package than a paper sack.

FIVE-CENT CINNAMON LOAF

Mould for cinnamon loaf is made of plaster paris. To make your mould take and mix your plaster paris with a little water, and run your plaster paris in a small box $2\frac{1}{2}$ inches high and 4 inches square and let your plaster paris set in your box till it is hard; then take your plaster paris out of your square box and take a sharp knife and cut out your mould in the shape of a small loaf so that your mould will weigh about 4 oz. while it is damp; then when you have cut out your mould put it in a warm place so that it will get thoroughly dry; then take and grease your plaster paris mould that you have cut out, and then dissolve some more plaster paris and fill your small box $\frac{2}{3}$ full with plaster paris; then take and press your greased mould down in your soft plaster paris till your mould is level with your plaster paris; then let stand till your plaster paris has set hard; then lift your mould out that was greased; then when your mould is dry it is ready to use.

Now cook your cream:

15 lbs. A sugar

9 lbs. glucose

$\frac{1}{2}$ gal. water

Cook to 285 degrees on the fire.

Then add slowly 1 gal. of 20 per cent cream and stir your batch while adding your cream, or else your batch will scorch on the bottom of your kettle, and do not have too hot a fire when you have got your cream in. Then cook your batch till it is a stiff ball when tried in cold water; then pour your batch out on a cold slab or machine, and start to cream your batch as soon as you can hold your finger in the syrup, and when your batch sets break the setting and knead the cream smooth with your hands, or when using the ball machine let the machine work your batch smooth; then flavor your batch with 3 oz. of vanilla; then take your cream and mould in your plaster paris mould and dust a little cinnamon in your mould when you are ready to mould your loaves; then press your cream in with the palm of your hand and then take and drop them in powdered cinnamon, then they are ready for sale. Your loaf should not weigh over $3\frac{1}{2}$ oz. after coated with cinnamon. If they weigh too heavy, run your cream a little shallow in your plaster paris mould.

MARBLE CREAM CANDY

Cook on fire:

8 lbs. of A sugar

5 lbs. of glucose

1 lb. of Nucoa butter

1 qt. of water

Cook to 270 degrees.

Then add 1 pt. of 20 per cent cream and have

two sheets of French gelatine dissolved in a little cold water and pour in your batch just before you are ready to pour out on a cold greased slab.

Your batch must be cooked to a crack when tried in cold water after your cream is added on the fire. When your batch is cool enough to handle, flavor your batch with 1 oz. of vanilla flavor. Then take $\frac{1}{3}$ of your batch and color with liquor chocolate and pull very light on the hook, then pull your white part very light on the hook; then take and lay your chocolate pulled part on top of your white pulled piece; then fold your white so that it will be on the outside; then put your batch in a flat pail lined first with heavy yellow wax paper and then white muslin cut for the bottom and sides of your pail. Let stand till thoroughly cold; then take and turn out and pull off your muslin and put on counter and break as sold. This makes a pretty piece when you handle your chocolate right when folding up your batch before you put it into a pail.

PEANUT SHEETS FOR COUNTERS

10 lbs. sugar

6 lbs. glucose

1 qt. of water

Cook to 268 degrees.

Then add slowly 11 lbs. of No. 1 Spanish peanuts and roast in your syrup till your peanuts are a light brown; then pour out on a greased warm slab, and when pouring out your batch pour up one side and down the other, and then up through the middle; then spread with your pallet knife. Let get cool enough to handle, then

have a form made of tin 1 ft. high and made a half circle and 3 ft. long or $2\frac{1}{2}$ ft. long, or whatever length you wish; then take and grease your tin half circle, and take your candy shears and cut your piece the size of your half circle; then you can stretch it as thin as you wish, and cut off the edges square; then have a fan to cool your sheet as quickly as possible so that you can shape your next sheet; then when they are cold stand on the counter or in the show windows.

You can make almond sheets the same way and also cocoanut sheets for show windows, either large or small size.

In making a fine line of nougats I always prefer a stirring kettle as it always beats up your batch very white and light and turns out a better grade of goods, which can not be turned out by hand, as two-thirds of the nougat that is made by hand is made like cream work; that is, your batch is creamed hot on the slab and your egg is added, which never beats your goods at all; it just mixes through your batch.

In looking over my nougat formula you will find they are different made than any nougat found on the market.

SYSTEM IN A CANDY FACTORY

In regards to the running of a candy factory it should always be kept in a sanitary condition and all walls and ceilings and tables should be painted white, and every Saturday all the floors and tables and machines should be scrubbed, and all chocolate coating rooms should have plenty of ventilation and light, and the chocolate coating room should be kept at 64 degrees above zero, and the cooling room for the enrober chocolate coating machine the temperature should be kept at 60 degrees above zero, so that when the goods are taken from the conveyor and put on racks the chocolates will cool quickly, for when your chocolate coated goods dry slow they always turn gray or streak. The chocolate should always be taken from your enrober machine every Saturday and put back in your chocolate mixing kettle for Monday morning, for if you leave your chocolate in your machine it takes a long time on Monday before you can use the machine, and the machine should never be started till your chocolate is thoroughly melted in your chocolate tank in the machine. Your chocolate enrober machine should be kept clean and well oiled. Your chocolate machine should be placed next or outside from your cooling room with an opening in the wall just large enough for the conveyor into the cooling room. You should have three girls to feed the conveyor with centers when you have the machine running on fast speed, and when put on nut tops run on slow speed and have two girls place the nuts on top of your chocolates as soon as they come through the machine, and you should

have one mixing chocolate kettle for every machine and you should have one mixing kettle for every kind of coating for hand dipped goods that you are using in your factory; and you should always have two or three enrober board racks to place your tray on when they come into the cooling room to be cooled and packed, as these racks are on rollers and can be moved any place in the room.

As for the packing tables they should all be on rollers so that they can be moved to any part of the room so that the utmost cleanliness can at all times be maintained in your cooling and packing rooms.

The cooling room where the hand dipped chocolates are made should at all times be kept clean, and you should have girls to keep the dip-pers in centers, and also girls for taking trays. All centers should be kept in trays on a table and each kind of center in each place.

Your tables for fancy packing should be lined up so that they have an aisle between each row of tables. Then have your fancy boxes lined up, each kind on a separate table. Then have your boxes lined up and packed.

The cooling room for storing chocolates should be kept at 70 degrees, for when you keep your storing chocolate room too cold in the warm weather your chocolates all sweat when they come out where it is warm.

The cream department should be kept clean and should be well ventilated, and the room should be kept free from steam by having a hood over each kettle and have a suction pipe with a fan to

take away all the steam from the kettles. Your depositor should be kept clean, and always steam your pumps on the machine after each batch with a steam hose so that you won't have any hard sugar in your pump, as you are liable to break your pumps, and always keep your wire strainer over your hopper on the depositor so as to catch any nails from your sugar barrels when you open them, for when they get down in your pump they bend or break whatever pump they happen to get into. Before you are ready to pour in your batch in the depositor turn on the steam and heat your hopper for chocolates. Use your heat to 160 degrees for French cream, and gum work heat to 180 degrees. When you heat your machine to 200 it boils over and drains all your water from the hopper, and you should have a bucket under your drain pipe in case it should happen to boil over, or else the water would run on the floor. When your trays are filled from the machine you should have the automatic lifting truck to truck your trays either in the dry room or to any part of the room.

When running your boards through the starch buck to clean your centers from starch for soft chocolate centers take and raise the top brush on your machine so that your brush won't press down on your centers too hard. For cream mix and gum work lower your brush down, and if they are not thoroughly clean run your centers through again, and always see that your brushes are kept clean underneath, as they fill up with starch and siftings from the candy. Run your siftings through your starch cleaner; then it is

ready to use, for when you mix your siftings with your other starch your centers will always pick up the siftings.

Your cooking kettles should always be near your depositor machine, and one man should take care of the cream machines and see that all kinds of cream are kept on hand for different classes of goods or work.

The gum work and jelly work should be kept separate from the cream work. Have one depositor for cream work and one depositor machine for gum work, and all gum cooking kettles should have a hood over the cooking kettle and a suction pipe with a fan to take away the steam so that your starch is always dry.

Marshmallow work should be made where there ain't much cooking, and you must have a dry room to keep your starch hot and dry. Whenever you haven't got marshmallow in your trays, your trays should always be placed so that no steam will settle on them.

Bon bon dipping tables are heated by steam and they have from two to six small kettles to each table and all the centers are dipped with bon bon forks of different shapes.

ICING DIPPING ROOM

You should have your tables all lined with heavy tin, as you don't need any tanks or kettles to dip icing work, as the girl or boy that makes the icing has to carry the icing to the girls on the table and between each two girls on the table pour out on the tin table a small pile of icing, and one boy can keep fifteen girls in icing, and he

should have two beaters, one batch always ready while the other batch is beating, and his icing beaters should be near the icing dipping tables, and to keep your iced goods from leaking give them a wetting in the pans with crystal syrup and powdered sugar.

The crystallizing department should be in charge of one man to cook his crystal and see that his pans and tanks are kept clean, and his crystal room should be kept warm in the winter time, as crystal takes better on the goods, for when the room is cold the crystal don't dry well and your goods will never look right.

The caramel department should always be kept clean and the candy should always be kept off the floor. Your caramel cutters should be kept in rows with an aisle between each machine, and your sizing machine should always be kept in front of your caramel cutters, and have your cold water slabs in rows with an aisle between each slab so that you can work on either side of your slab. Have your cooking kettles in one part of the room and have them lined up in a row and never place your cooking ketles up too close to the wall so that you can't get back of your kettles otkeep them clean.

The caramel wrapping department should be on a different floor, and have your tables lined up with an aisle wide enough between each table so that there is room enough for the chair and to walk between them. Then have your tables lined with tin as they are easier to keep clean. Then have small pans or trays with the caramels between each two girls.

FOR THE WRAPPING MACHINE

First you have to size down your caramel goods; then take and run your caramel piece through the ripper or caramel cutter in long strips about 2 ft. long; then have one girl to feed the caramel machine and have two girls to pack in pails as one girl loses or misses too many and they have to be packed by other girls.

You should have a cold storage room to keep all your nuts of different kinds and fruits and condensed milk and your different kinds of fats for chocolate and caramel work, and every factory should have a supply room where different classes of goods are kept with shelves for different classes of goods, and this room should have one person to look after the stock in putting it away and giving it out, and also see that the different grades of goods are kept on hand whenever the stock runs low.

You should have one special room for all fancy boxes to be kept in so that they do not get dusty and broken as they do when they are thrown around any place.

The sample room is one of the main attractions to a factory in which to make a display of your fancy high grade package goods, which ought to be kept in glass show cases to keep them clean, and they ought never to let anybody handle them so as to finger mark your packages or goods, as they are there to look at and not to handle, and as soon as they show signs of getting old replace them with fresh goods. And all sample cases should have a glass top on each tray to keep his samples clean and damp air from his hard goods

line of candies, and the salesmen should see that his samples were always fresh made and all old samples replaced with new ones whenever he comes in to the house, or if he comes in only once every month his stock of samples should be sent to him to be replaced.

ATTENTION

As there are new pieces of candies put on the market every day by different manufacturers of the country, I am in a position at all times to give formulas of different classes of goods made of cream work, chocolate work, hard goods on the steam kettles or fire, icing goods of all kinds, peanut work, gum and jelly work, caramel work, fudge work, nougat work, marshmallow work, and cocoanut work; all kinds of ices or bar goods for counter goods.

There are times a manufacturer or candy maker wishes to make a certain piece of goods that is out on the market. All I ask for you to send me a sample of the goods you want made and I will send you the formula explaining the making of that piece of candy if it comes in any of my lines of work for the small sum of \$1.00 for each formula.

CONCLUSION

The price of the Twentieth Century Candy Teacher is nothing in comparison to the advice it gives in the art of candy making of the twentieth century; also shows all the latest machines used.

CHAS. H. APELL,

Author of the Twentieth Century Candy Teacher.

Price of book, \$8.00.

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